



Festive Dinner Menu

**Pan fried local scallops, mini baked potatoes with sour cream and chives,
bacon lardons Mornay sauce**

**Honey and thyme roast breast of partridge, spiced butternut squash, coriander
yogurt, chick pea jus**

**Goats cheese, cranberry and red onion puff pastry tart with risotto bonbons and
peppered spinach sauce**

Smoked ham and garden pea soup, mint croutons, grain mustard crème fraiche



**Maple glazed roast turkey, sprouts, bacon and almonds, chestnut and sausage
stuffing, pigs in blankets**

**Fresh herb crusted fillet of monkfish with langoustine and Harissa linguine,
Manchego and chorizo choux buns**

**Pan fried sirloin steak with pink peppercorn sauce, ham and mixed pepper
cream potato, Cajun breaded onion rings**

**Five spiced roasted loin of pork, black pudding and coconut mousse, ginger
and apple chutney, Thai peanut sauce, coconut pilaf rice**

**Leek , sun dried tomato and wild mushroom strudel with parsley sauce, sweet
and sour peppers, Brussel sprout and Roquefort rissole**



Individual sticky toffee, Baileys, pecan praline and Digby Chick fudge Pavlova

**Chocolate and hazelnut semifreddo with coffee crème brulee and Nutella
custard**

Treacle tart with deep fried Christmas pudding ice cream, rum and raisin sauce

Selection of cheese and biscuits with red onion marmalade

£39.00