



Festive Lunch Menu

Chilli and mint breaded wild mushroom risotto balls filled with mozzarella, tomato salsa, basil tapenade mayonnaise

Squid in tempura batter , sweetcorn fritters, pureed mango, potato and bacon salad

Local mussels cooked in garlic, white wine, parsley and cream

Warm salad of peppered chicken livers, pancetta and leek with Cambazola crouton and shallot gravy

Panko breaded Brie on cranberry muffin with French fried mushrooms, rocket and balsamic salad

Garden pea soup with Chorizo and chick peas

Roast turkey with streaky bacon, Parmesan and lemon stuffing rolls, thyme gravy, marmalade glazed chipolatas

Potato and pesto crusted fillet of salmon with tomato and basil cream, smoked fish croquette, straw leek

Slow cooked beef cheek in a port and redcurrant gravy with horseradish mash and peanut onion rings

Supreme of chicken, citrus basmati rice, lemon and black pepper sauce, curried chicken stuffed mushroom pakora

Caramelised onion, spinach and harissa croissant with aubergine parmigiana, fruit and nut salad

Honey and five spiced pork belly, carrot and lemongrass puree, coriander and ginger mash, chilli pork black pudding meatball

Warm pear and frangipan tart, honey and date mascarpone cream, chocolate sauce

Selection of cheese and biscuits

£2.00 supplement

Iced banoffee cake with raspberry cranachan

Coconut meringue with chocolate brownie ice cream, exotic fruit salad

£23.00