



**Festive Early Menu**  
**Served 5.30-630pm**

**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**

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**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**

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**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**

**£24.00**