

Christmas Tribute Menu 2017

Homemade Winter Vegetable Soup (gf,v,vg)

Triple Prawn Cocktail (gf)

three baby gem lettuce boats filled with mini classic prawn cocktail, a prawn and tomato salad & prawns and pineapple served with lemon & olive oil dressed leaves

Honey & Mustard Chicken Skewers (gf)

served cold with homemade creamy winterslaw & dressed green leaves

Caprese Bruschetta (gf,v,vg)

rustic toast topped with a chilled salad of tomato, fresh mozzarella & fresh basil, finished with balsamic & olive oil

Roasted Breast of Turkey (gf)

roasted and carved in house, served with roast potatoes, seasonal vegetables, pig in blanket and Yorkshire pudding

Steak Diane (gf)

sirloin of beef cooked in a creamy brandy & mustard sauce served with roast potatoes & seasonal vegetables.
(please note this is cooked in the sauce and cannot be cooked to order)

Pan Fried Seabass (gf)

basil whipped mash, roasted tomatoes & a homemade pesto dressing

Sweet Potato, Chickpea & Spinach Tagine (gf,v,vg)

slow roasted sweet potato with chickpeas & spinach in a Moroccan infused tomato & coconut sauce. Served with white & wild herby rice

Christmas Pudding (gf)

homemade brandy sauce

Black Forest Torte (v)

bourbon biscuit base with a creamy white chocolate cheesecake & a dark cherry & kirsch filling finished with rich chocolate ganache

Salted Caramel Ice Cream Sundae (gf,v,vg)

scoops of vanilla & salted caramel ice cream, whipped cream, caramel & chocolate sauce, finished with a chocolate wafer & butterscotch popcorn

Selection of Great British Cheeses (gf,v)

served traditionally with crackers, chutney & grapes

Tea & Coffee

(g) dish can be made gluten free or gluten free alternative available on request

(v) dish is suitable for vegetarians

(vg) dish can be adapted to suit a vegan diet on request