

Christmas Lunch Menu 2011

£16.95 per person

STARTERS

LEEK & POTATO BROTH

with a herb and shallot hash and brandy infused prunes

SMOOTH CHICKEN & DUCK LIVER PARFAIT

enriched with port and thyme served with warm brioche

SALAD OF SCALLIONS, TARRAGON AND MIXED LEAVES

topped with grilled mackerel and grain mustard dressing

TRIO OF MELON FANS

with a lightly spiced mango & kiwi chutney and minted pear soup

MAIN COURSES

TRADITIONAL ROAST TURKEY

with all the trimmings, bread sauce and pan gravy

PAUPIETTES OF PLAICE

set with fennel jam, Potato cake and a rich chive and grape velouté

SLOW ROAST LOIN OF PORK

stuffed with apricots, sage and smoked bacon with rich apple sauce and cider jus

ROAST PAVÉ OF BEEF

with fondant potato, celeriac puree and candied shallots laced with bordelaise reduction

CEP RISOTTO

with shavings of truffle, Aubergine Caviar and parmesan tuille and goats cheese fritter

DESSERTS

CLASSICAL CHRISTMAS PUDDING

with rum butter and brandy sauce

MILK CHOCOLATE TORTE

with coffee ice cream, chantilly cream and passion fruit

HONEY AND LEMON CHEESECAKE

ginger syrup and frozen honeycomb cream

WINTER BERRY PAVLOVA

crème anglaise and fruit coulis

TEA OR COFFEE

with warm mince pie