

Christmas Menu 2018

2 Courses £22.95 3 Courses £27.95

Starters

Cotswold White Chicken & Smoked Ham Hock Terrine *Parsnip Puree, Cep Powder**

Baked Goats Cheese *Kalamata Olives, Chilli, Sun Blushed Tomato**

Pan Fried Whole Tiger Prawns *Wild Garlic, Red Chilli, Parsley Butter**

Honey Roasted Parsnip & Rocket Soup *Parmesan Shavings**

All served with a selection of Breads

Mains

Traditional Christmas Turkey *Chestnut & Apricot Stuffing, Pigs in Blanket, Roast Potatoes*

Red Wine & Rosemary Braised Lamb Shank *Roasted Celeriac Mash, Lentil & Bacon Jus**

Pan Fried Fillet of Sea Bass *Saffron & Orange Braised Fennel, Pomme Elizabeth, Beetroot Butter**

Roasted Pheasant Breast *Crispy Pancetta, Pearl Onion, Sweet Potato Gratin, Red Currant Jus**

Goats Cheese & Creamed Leek Pithivier *Tomato & Red Pepper Coulis*

All served with

Sprout & Chestnut Fricassee, Mulled Spiced Red Cabbage, Honey Roasted Carrots & Parsnips

Desserts

Traditional Christmas Pudding *Brandy Butter & Armagnac Cream*

Caramelised Apple Tart *Caramel Ice Cream, Apple & Cinnamon Puree*

Chocolate Truffle Ganache *Red Cherry Compote, Hazelnut Cream, Praline Crackle**

Selection of Cheese & Biscuits *Homemade Chutney*

Please inform us of any dietary requirements (*GF)

BOOKINGS

A £5 per person deposit will be required at time of booking and a pre order to be recieved no later than two weeks before your booking.