

Christmas Menu 2017

2 Courses £22.95 3 Courses £27.95

Starters

Pork Shoulder & Braised Turkey Fritters with Cranberry Relish & Radish Salad

*Home Smoked Salmon Terrine, Pickled Apple & Fennel Salad, Rye Toast**

*Mini Baked Camembert, Caramelised Onion Relish & Ciabatta**

*Cream of White Onion & Cider Soup, Mini Bread Rolls**

Mains

*Turkey Ballontine with a Prune & Armagnac Stuffing**

Or

*Duo of Beef, Braised Feather Blade & Brisket Croquette**

*Both Served With Pigs in Blankets, Pancetta & Maple Syrup Brussel Sprouts, Roasted Carrots
& Parsnips & Goose Fat Roast Potatoes*

*Roasted Fillet of Sea Bream, Red Pepper & Tomato Fregola, Wilted Spinach & Oven Dried
Cherry Tomatoes*

Butternut Squash, Wild Mushroom & Goats Curd Risotto, Pine Nut Crumb, Micro Herb Salad

Desserts

*Apple, Blackberry & Almond Crumble, Blackberry Ice Cream**

*“Tollgate Chocolate Log” Chocolate Sponge, Cranberry Compote, Caramelised Pecan &
Chocolate Orange Ganache with Vanilla Ice Cream**

*Blood Orange & White Chocolate Layered Cheesecake, Mulled Winter Fruits & Spiced Orange
Coulis, White Chocolate & Honey Ice Cream**

*Sticky Toffee Christmas Pudding, Brandy Toffee Sauce, Honeycomb & Christmas Pudding Ice
Cream*

Selection of Local Cheese & Biscuits (£2 supplement)

*Please inform us of any dietary requirements (*GF optional)*

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.*