



## **Christmas Menu 2018**

2 courses £20

3 courses £25

### **Starters**

Spiced tomato soup, with basil olive oil and croutons  
Cranberry and chestnut ham hock terrine with chutney and toasted homemade loaf

Warmed winter salad of goat's cheese, fig, beetroot and candied walnuts

Crayfish cocktail with marie rose sauce and granary bread

### **Main Courses**

Rolled turkey breast with duck fat roasties, honey carrot, parmesan parsnip, bread sauce, pig in blanket, sage and onion stuffing

Cod fillet with lyonnaise potatoes, wilted spinach and shrimp butter sauce

Venison strip loin in red wine and mushroom jus with garlic and rosemary fondant potato

***The above main courses are served with brussel sprouts, with whole roasted cranberries and smoked bacon lardons***

Roasted butternut squash and chilli cannelloni

Stuffed aubergine nut roast

***Our vegetarian main courses are served with side salad and homemade dressing***

### **Desserts**

Hall Farm Christmas pudding with a rich brandy sauce

Chocolate and salted caramel meringue yule log

Baileys and white chocolate profiteroles

Clementine posset with a cranberry compote and cinnamon shortbread

*All served with a cup of Milano ground Americano coffee or English Breakfast Tea and homemade mince pie*