



CHRISTMAS 2011 MENU

APPETISERS

ROASTED PUMPKIN SOUP

With cinnamon crème fraiche (v)

LOBSTER AND CRAB MARTINI

with tequila & Mary rose sauce (gf)

GREEN TEA SMOKED DUCK SPRINGROLL

in sweet soy caramel sauce (df)

CHICKEN & CHORIZO TERRINE EN CROUTE

With homemade piccalilli and toasted sourdough

BAKED SOMERSET GOATS CHEESE CROTIN PARCEL

with tomato jam and petite herb salad

MAINS

NORFOLK ROAST TURKEY

maple syrup glazed and served with water chestnuts, sage & onion stuffing, cranberry sauce, roast potatoes and market vegetables

BRAISED SHORT RIB OF BEEF

Served with cauliflower & horseradish puree with onion and soy gravy

SLOW ROASTED BELLY OF PORK

With creamy leek and mustard stuffing and tangy apple sauce

BOULLABAISSE

With tiger prawns, mussels, Scottish langoustine, monkfish, saffron aioli and chilli oil (gf/df)

BAKED CANNELONI OF BUTTERNUT SQUASH & SPINACH

With lentil Bolognese, chunky tomato sauce and shaved manchengo cheese

DESSERTS

CHRISTMAS PUDDING

With crème anglaise & brandy butter

CHOCOLATE AND FLAPJACK TORTE

With mulled orange syrup

LEMON TART

With shiraz and raspberry sorbet

STEAMED STICKY RICE PUDDING

With palm sugar & toffee crust (gf/df)

SELECTION OF SORBETS

Mango, raspberry or lime

COFFEE

Served with mini mince pies

£32.50 INCLUSIVE OF SERVICE AND V.A.T AND ALL THE CHRISTMAS CHEER