# CHRISTMAS MENU 2013

2 COURSES - £17.95 \* 3 COURSES - £21.95 \* 4 COURSES - £25.95

A 10% SERVICE CHARGE WILL BE ADDED FOR TABLES OVER 6

## **STARTERS**

HONEY ROASTED PARSNIP VELOUTE - SERVED WITH PARSNIP CRISPS AND WALNUTS
HOME SMOKED DUCK BREAST - SERVED WITH CRANBERRY GEL, WATERCRESS SALAD
AND WELSH RAREBIT

SALMON AND CRAB MOUSSE - ACCOMPANIED BY POTATO AND CAVIAR SALAD

#### MAINS

FAMOUS ROASTED TURKEY - SERVED WITH PIGS IN BLANKETS, CHESTNUT AND ORANGE STUFFING AND DUCK FAT ROASTED POTATOES

FILLET OF SKATE - SERVED WITH WILD MUSHROOMS CEP VELOUTE, SALSIFY AND BABY SHALLOTS

BABY NUT ROAST - SERVED ON CELERIAC PUREE AND PICKLED RED CABBAGE

## **DESSERTS**

CHRISTMAS PUDDING - SERVED WITH BRANDY BUTTER OR CREME ANGLAISE

TRIO OF LEMON - LEMON TART, LEMON MOUSSE AND LEMON PANNA COTTA

HOME-MADE CHOCOLATE FONDANT - WITH COFFEE FOAM AND CARAMEL SAUCE

## **CHEESE BOARD**

A SELECTION OF BRITISH CHEESES - WITH CRACKERS & RED ONION CHUTNEY

WE BELIEVE IN PROVIDING YOU THE BEST POSSIBLE PUB GRUB. WE CHOP PEEL & COOK OUR HEARTS OUT TO BRING YOU TASTY HONEST MEALS, USING QUALITY, FRESH LOCAL INGREDIENTS AS BEST WE CAN.

ALTHOUGH GREAT CARE IS TAKEN WHEN PREPARING OUR FOODS, SOME FOOD ITEMS MAY CONTAIN TRACES NUTS. FOR FURTHER ALLERGY ADVICE PLEASE SPEAK TO A MEMBER OF STAFF