

Christmas day menu

Starter

*Chilled melon soup
Finished with a crab garnish*

*Buttered wild mushroom
Served on griddled polenta finished with sage and parm*

*Pan fried pigeon breast
On a bed on pan fried bacon, shallots and Brussels sprouts finished with quince compote*

Asscet Of sea food

Rock oyster, griddled langoustine and scallops and chorizo, smoked trout

Prosecco & lemon float

*Crown of turkey and duck
Two bird rolled slow roasted (crown of turkey and duck) with a sausage meat and apricot stuffing served with streaky bacon wrapped chipolata, roasted Maris piper potatoes, mashed Swede, parsnips and carrots, medley of vegetables finished with a turkey jus*

*Pan fried dorade
Served on a chive and potato puree finished with pan fried baby artichokes and scallops and a pesto*

*Roasted rack of lamb
On a bed of pan fried samphire and hazelnut finished with douter potatoes*

Desserts

Christmas pudding served with brandy crème anglaise

*Trio of desserts
Blood orange and dark chocolate cheese cake, blue berry eton mess and quince pear and sticky pudding with toffee sauce*

Lemon tart served with a raspberry couli and crème Chantilly

Cheese selection served with fig chutney, celery sticks and biscuits

