



CHRISTMAS DAY MENU 2010

Light Parsnip Soup (V) (N) (GF)

Parsnip crisps, nutmeg cream

Saffron Poached Pear (V) (N) (GF)*

Stilton dressing, walnut bread, green leaf salad

Home Smoked Salmon (GF)*

Apple remoulade, salt crackers

Florida Cocktail (V) (GF)

Set orange jelly, pink grapefruit sorbet

Traditional Roast Turkey and Ham Parcel (N) (GF)*

Chestnut stuffing, chipolata sausages, pan gravy

8oz Beef Fillet Steak (GF) *

Cooked medium, shallot tarte tatin, stilton and peppercorn sauce

Pan Seared Seabass Fillet (GF)

Mini seafood pie, herb and lemon butter sauce

Open Ravioli of Squash (V)

Parmesan shavings, chive sauce, tomato salad

Traditional Christmas Pudding (V) (N)

Warm rum cream sauce

Lemon Mousse (V) (N) (GF)

Cranberry and chocolate wafers

Regional Cheeses (V) (N) (GF)*

Homemade apple chutney, toasted brioche

Spiced Cranberry and Apple Samosas (V)

Cinnamon ice cream

Freshly Brewed Coffee and Mince Pies (n) (v)

£65.00

(V) Suitable for vegetarians (N) may contain traces of nuts (GF) gluten free
(GF)* can be adapted to gluten free

A discretionary service charge of 5% will be added to your bill

Children under 3 are complimentary

Children aged 4-10 will be charged at half price

The price is inclusive of a small gift for each child

£10 per person non refundable deposit required within 2 weeks of initial booking
& pre-order to be returned at least 2 weeks prior to the event

Final payment due on or before event