**Christmas Dinner Menu**

**3 Courses £27**

****

**Mulled Wine £5.50**

**Canapes £5**

****

**Mulled Wine and Canapes £9**

**\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \***



**Roast Tomato and Red Pepper Soup**

*Goats cheese croutons, Basil Oil*

**Chicken Liver Parfait**

*Prune puree, sour dough croutons, pickles, salad leaves*

**Crayfish, and Smoked Salmon Cocktail**

Avocado, pink grapefruit, mango and coriander salsa

**Saute Wild mushrooms**

*Toasted Sour dough, Lightly poached egg, Parmesan sauce*

**\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \***

**Traditional Roast Breast of Turkey**

*Roast potatoes and root vegetables, sprouts pigs in blankets,*

 *stuffing, natural gravy, bread sauce*

**Slow Cooked Brisket of Beef**

*\Truffle potato puree, pancetta, button onions and mushrooms,*

 *red wine sauce, spinach puree, vegetable crisps*

**King Prawns**

*Crushed new potatoes, tenderstem broccoli, broccoli puree, almond dressing*

**Baked Pepper with Roast Nuts**

 *Lemon, parsley and garlic, wild rice, tomato and basil sauce*

***\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \****

**Christmas Pudding**

Brandy sauce

**Chocolate Tart**

*Griottine cheery ice cream, Pistachio crème anglaise*

**Lemon Posset**

*Blueberry compote, shortbread biscuits*

**Cheese Selection**

*Apple and apricot chutney, grapes, celery, buscuits*