

Christmas 2010 Dinner Menu

*We only use the best local and seasonal ingredients and this menu provides an example of the range of seasonal dishes on offer this December and will continuously evolve throughout.
Available from Monday 6th December to Thursday 23rd of December Inclusive*

Roast Tomato, Fennel & Whitby Crab Soup

*Confit of Goosnargh Duck Ballontine
Roast Chestnut & Orange Dressing*

*Goats Cheese & Cranberry Fritters
Parsley Salad, Cranberry Compote*

*Grilled Fillet of Soused Fleetwood Mackerel
Poached Prunes & Brandy Syrup*

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Slow Cooked Lamb Shank Basted with Rosemary & Redcurrant

*Horseshoe Farm Bronze Free Range Turkey "Saltimbocca"
Apricot Polenta, Purple Sprouting Broccoli, Prosecco & Shallot Sauce*

*Pan Fried Fillet of Scottish Salmon
Parmentier of Potato & Winter Roots, Roast Garlic & Parsley Sauce*

*Mascarpone, Spinach & Cranberry Tartlet
Sautéed Potatoes, Goats Cheese Fondue*

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Selection of Local Artisan Cheese

Plum Pudding "39 Style" Cornish Clotted Cream, Brandy Butter

Steamed Chocolate Pudding, Fudge Sauce, Cherry Compote, Orange Crème Fraiche

Vanilla & Cranberry Crème Brulee, Homemade Shortbread Biscuits

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Coffee and Petit Fours

£29.50 Person Inclusive of VAT