

Christmas 2010 Lunch 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 Friday 24th of December Inclusive*

Honey Roast Parsnip & Apple Soup

*Homemade Country Pate, Toasted Brioche
Carrot & Ginger Chutney*

*Whitby Crab Fishcake
Honey & Wholegrain Mustard Crème Fraiche*

*Goats Cheese & Sun Blush Tomato Terrine
Toasted Almond, Broad Bean & Rocket Salad*

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

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

*Baked "Herb Crusted" Fillet of Scottish Salmon
Crushed New Potatoes, Sun Blush Tomato, Lemon & Herb Butter*

*Slow Roast Belly of Cheshire Pork
Roast Apple & Potato Mash, Chestnut & Thyme Gravy*

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Selection of British Artisan Cheese

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

Sticky Ginger Pudding, Panettone Ice Cream

Vanilla & Cranberry Crème Brulee

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Coffee and Petit Fours

£22.50 Person Inclusive of VAT