

Christmas Menu 2016

Starters

Chefs Homemade Soup of the day with Crusty Bread

Mackerel Pate with Candied Apple & Crostini

Roasted Butternut Squash & Sage Risotto With Crushed Ameretti Biscuits

Goats Cheese, Pesto & Pine Nut Stuffed Mushroom

Smoked Salmon and Prawn Cocktail, Marie Rose Sauce & Brown Bread & Butter

Main Course

Char Grilled Chicken With Tomato, Peppers, Olives, Herbs & White Wine

Spiced Barbury Duck breast, Clementine & Marsala Sauce

Grilled Fillet of Seabass with Salsa Verdi

Thyme & Garlic Marinated Pork Fillet Medallions with Red Wine & Gorgonzola

*All of the above are served with a selection of
seasonal vegetables and potatoes
or thick cut chips*

Wild Boar Sausage & Fennel Seed Ragu On Tagliatelle Pasta

Vegetarian Options Available

£17.95 for Two Courses (Starter and Main Course)

Add a choice of dessert from the blackboard for only £3.00 Extra
Cheese and biscuits for only £4.00 Extra