



TEL: 01273 556708

CHRISTMAS DINING MENU 2013
SERVING UP TO 20 PEOPLE @ £25 PER HEAD

STARTERS

Turkey & ham sausage with cranberry & orange compote
Brandade of salted ling & garlic
Crozier blue, pear, pickled onion, walnut & watercress salad (v)

MAINS

Roasted pheasant breast with chestnut & bacon stuffing, cavalo nero & roasted potatoes
Roasted pork shoulder with poached quince, red cabbage & roasted potatoes
Bream fillet on a mussel, leek, potato & saffron stew
Salsify gratin with frites & watercress (v)

DESSERTS

Chocolate tart with crème fraîche (v)
Prune & almond tart with vanilla ice-cream (v)
Quince trifle

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu

Game dishes may contain shot however we do make every effort to remove all traces

We follow the Fair Tips Charter – 100% of gratuities are paid to the staff that serve you and prepare your food.

A voluntary, optional service charge of 10% will be added to tables of 8 or more