



Christmas Menu 2007

Luncheon or Dinner £24.50



Starters

Creamy mushroom soup with crispy bread

Smoked salmon with rosti and sour cream

Roulade of duck stuffed with plums and apricots,
served with cranberry sauce

Melon wrapped in Parma ham with rocket salad and balsamic syrup

Spinach and goat cheese roulade with pear and fig coulis

Creamy oyster mushroom with garlic and herbs on a bed of vol-au-vent

Main Courses

Roast turkey breast with bacon, sausage,
château potatoes, sprouts and a chestnut & cranberry sauce

Breast of pheasant wrapped in pancetta.

Served with spicy lentils and roast baby beetroot

Venison steak with flat mushroom, gratin potato and a red wine sauce

Pork loin stuffed with peach

and served with cheesy mash potato and broccoli

Pumpkin Wellington with mushroom and tofu.

Served with tomato coulis

- All served with seasonal vegetables •

Sweets

Christmas pudding with brandy sauce • Orange crème brûlée

Baked cheesecake • Chocolate mousse • Fresh fruit salad

- Served with cream, ice cream or custard •

Coffee and mints

