



CHRISTMAS 2021 - £55.00

HORS D'OEUVRES

Soup of Celeriac
Hazelnuts, truffle and crispy croutons

Finest Scottish Smoked Salmon
blinis & crème fraîche

Terrine of Chicken & Ham Hock
leek, apricot & toasted sour dough

Carpaccio of Beef
parmesan & rocket salad

MAIN COURSES

Roast Holly Farm Turkey Breast & Chestnut Stuffing
gratin dauphinoise, braised red cabbage & all the trimmings

6oz Fillet Medallions of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, creamed leeks & a red wine & shallot jus

Salad of Confit Duck Leg
creamed potatoes & braised red cabbage

Pan-fried Cod Fillet
sun-dried tomato

Vegetarian Cassotto
Beetroot and leka feta cheese (v) or avocado (vg).

PUDDINGS

Christmas Pudding with Brandy Custard
Lemon Posset
Sticky Toffee Pudding
British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas