



# Christmas menu 2020

**32.50 per person (add a glass of prosecco for 5.00)  
three courses, coffee & mince pie**

## Starters

**White bean soup, truffled girolle mushrooms (ve)**

**Traditional pork terrine**  
apple & pear chutney

**Classic prawn cocktail with prawn toast**

**Deep fried goat's cheese**  
tomato chutney (v)

**Salmon gravadlax & potted smoked salmon**

## Mains

**Slow cooked beef bourguignon with parsnip mash**

**Spiced duck leg confit**  
Bombay potatoes, mango chutney

**Holly Farm Free range bronze roast turkey & chestnut stuffing**  
slow roasted vegetables, bread sauce & port gravy

**Grilled stone bass**  
smoked paprika, tomato & bean cassoulet

**Wild mushroom fricassee**  
thyme, rosemary & parsley dumplings (ve)

## Desserts

**Winter spiced bread & butter pudding**  
brandy anglaise (v)

**Pear 'Belle Helene'**  
chocolate sauce, vanilla ice cream (ve)

**Chocolate & black cherry cup**  
chocolate mousse & crumble (v)

**Mixed berry crumble**  
hazelnut, almond & pistachio nut granola, vanilla ice cream (ve)

**Filter coffee or tea & mince pie**

## Optional cheese course

(instead of dessert 4.00 or as an extra course 10.00)

**Cheese selection with accompaniments**

