



Festive Luncheon Menu

2 courses £16.00

3 courses £20.00

Coffee and petits fours will be charged at £3.00 per person

These menus are available throughout December in the Restaurant or, if you prefer a private room, this is available at no extra cost for parties of 15 or more.

Booking is essential and, for tables of eight or more, menu choices will be required *four working days* in advance. To assist with your menu choices, we have attached a booking form which can be filled in and returned to us by email, fax or post.

MENU

Roast Pumpkin and Sage Soup
Grilled Goats Cheese and Poached Pear Salad (v)
Home Cured Gravadlax, Pink Grapefruit and Roquette
Terrine of Smoked Trout, Horseradish Crème Fraiche
Smoked Duck, with Roast Beetroot and Parmesan Salad

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Breast of Guinea Fowl, Sherry Vinegar Jus
Baked Fillet of Cod, Roast Red Pepper Coulis
Escalope of Turkey, Cranberry and Orange Jus
Ragout of Cannellini Beans, Chestnuts and Parsnips (v)
Sirloin of Beef, Baby Onions and Mushrooms, Grain Mustard Sauce

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Christmas Pudding with Brandy Butter & Crème Anglaise
Dark Chocolate Torte, Raspberry Sorbet
Mulled Wine Poached Pear, Honey Ice Cream
Iced Mango Parfait, Dark Chocolate Sauce
Selection of English and French Cheeses

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Coffee, Tea, Petits Fours

All prices are subject to a service charge of 10% and are inclusive of VAT