



Christmas 2019

Seasonal Vegetable Soup
Herb crouton with fresh baked Guinness bread.

Ham hock terrine
Broad bean. Petit pois puree

Gin cured salmon
Beetroot gel. Avocado moose. Trout roe caviar

Goats cheese salad
With candied nuts. Chicory. Clementine dressing. melba toast

Traditional roast turkey and honey glazed ham
sage and onion stuffing, creamed mash, red wine jus

Overnight beef cheek
Rainbow carrots, pomme puree & Red Wine Jus

Pan fried salmon
Beurre blanc, asparagus, pickled shimeji

Tomato and basil risotto
With parmesan shavings

All main courses served with honey roasted root veg& brussels sprouts with toasted chestnuts and pancetta

Assiette of desserts

Tea & Coffee with a Selection of Biscuits