

**Festive Menu 2013**  
**Available Dinner only. Monday – Fridays.**

**Soup of the day**

**Pressed Ham Hock & Foie Gras Terrine** Toasted brioche

**Grilled red mullet** with warm tomato vinaigrette on a toasted sourdough bread

**Sweet beetroot comfit and almond mascarpone tartlet** served with chestnut dressing

**Baked field mushrooms** with black pudding smoked bacon and cherry tomatoes

**Carpaccio of salmon** served with remoulade sauce and baby leaves

**Frito mixto** (fried selection of sea food and vegetables) served with lemon mayonnaise

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**Roasted farmhouse turkey** seasonal trimmings and roast potato

**Pan-fried fillet of Cornish sea bream** potato cake winter greens hollandaise sauce

**Asparagus chive and goat's cheese risotto** poached free range egg

**Seared pork fillet wrapped in Parma ham** apricot stuffing brandy and cream sauce

**Honey and lemon glazed chicken supreme** served with spiced couscous

**Beer-braised beef casserole** served with parsley dumplings

**Char grilled lamb cutlets** minted peas crushed new potato & vegetable medley

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**Choice of homemade desserts from the trolley**

Or

**Christmas pudding brandy sauce**

**£27.50 per person.**

**A discretionary 10% service will be added to the final bill**