

December Restaurant Dinner Sample Menu

Canapés

Goosnargh Duck

quince textures

White Onion Velouté

foie gras, truffle

Home-smoked Salmon

leek textures, citrus

Yellisons Goats Cheese

pine nuts, beetroot, honey

Winter Truffle Salad

Jerusalem artichoke, salsify

Sorbet

Locally Reared Beef Fillet

confit potato, Swiss chard, ox, sauce bordelaise

Turbot

broccoli, chorizo, spinach

Roast Turkey Breast

traditional trimmings, pan juices

Free Range Chicken

gnocchi & truffle carbonara

Butternut Squash Risotto

sage, parmesan

Chocolate Delice

espresso, hazelnut

Christmas Pudding

brandy custard

Brioche Pudding

kumquats, pannacotta, citrus

Mango

coconut, lime, passion fruit

Selection of Eric's Artisan Cheesesbiscuits, chutneys

Coffee and Mince Pies

Starters and Desserts £11.95 per person

Main Courses £34.50 per person

Coffee and Mince Pies £5.25 per person

"Santa's Special" Set Menu – £39.50 per person for four courses – please ask for details

All prices are for the current year and are inclusive of VAT

Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.