



# **CHRISTMAS MENU 2018**

## **MONDAY – FRIDAY LUNCH**

**2 COURSES – £18.50**

**3 COURSES – £23.50**

## **MONDAY – THURSDAY EVENING**

**2 COURSES – £21.00**

**3 COURSES – £26.00**

## **FRIDAY & SATURDAY EVENING**

**2 COURSES – £23.00**

**3 COURSES – £28.00**

## **STARTERS**

### **CARROTS & ORANGE SOUP(v)**

ginger cream, pomegranate,  
coriander, bread

### **BRAISED OX CHEEK**

soft poached egg, wild mushroom,  
spinach & jerusalem artichoke risotto

### **GINGER KING PRAWNS**

#### **BRUSCHETTA**

avocado aioli, mango salsa,  
lime pea shoots

### **BAKED GOATS' CHEESE(v)**

pear, golden beetroot,  
asparagus & walnuts, saffron pear  
purée, cranberry chutney

### **CHICKEN LIVER PÂTÉ**

burnt orange, crispy parma ham,  
anise red wine syrup, toasted ciabatta

### **CRISPY PORTOBELLO MUSHROOM(v)**

camembert, sweet tomato relish,  
smoked garlic & tarragon aioli

## **MAIN COURSES**

### **PANCETTA WRAPPED PORK TENDERLOIN**

mushroom duxelles, green beans,  
pumpkin purée, port & stilton sauce

### **CHRISTMAS TURKEY WITH WATERCRESS & POTATO CRISPS**

smoked bacon, sprouts, chestnuts & walnuts,  
cranberries, pan jus

### **DUCK BREAST & CRISPY DUCK LEG CROQUETTES**

fig & black garlic purée, tenderstem broccoli,  
passion fruit & whisky sauce

### **COD FILLET WITH CHORIZO CRUST**

crab, samphire & courgette, thermidor sauce

### **RUMP OF LAMB**

honey & thyme heritage beetroot,  
jerusalem artichokes purée,  
cranberry red wine & fresh mint sauce

### **PRIME SCOTTISH SIRLOIN STEAK 8 Oz (£4.50 Supp)**

baked mushroom & tomatoes,  
green peppercorn sauce

**\*\*\*ALL MAINS ARE SERVED WITH ROASTED POTATOES\*\*\***

**\*\*\*MAIN COURSE VEG OPTION ALSO AVAILABLE\*\*\***

## **SIDE ORDERS**

Marinated Olives / Garlic Bread

**£3.00**

Chunky Chips / Mixed Salad / Seasonal Vegetables

**£3.00**

Garlic Bread With Cheese / Garlic Bread With Tomato & Basil

**£4.00**

**SUFFER FOOD ALLERGY OR INTOLERANCE? PLEASE LET US KNOW BEFORE ORDERING**