

Festive Menu  
2010

To Start

Roasted camembert with gooseberry & coriander chutney, vegetable crisps

Confit duck terrine with plum jelly and toasted focaccia

Roasted parsnip & bramley apple soup

Smoked salmon tapas

Main Course

Roasted turkey crown with traditional trimmings

Roast rib of beef with yorkshire pudding and homemade horseradish cream

Salmon supreme with fennel & orange veloute

Spinach, aubergine & pepper timbale with tomato coulis

To Finish

Green tea & lime mousse with vanilla crème anglaise

Christmas pudding with brandy sauce

Winter berry & apple crumble

Chocolate orange baked cheesecake

£19.95