



£27.50 Menu

**Seafood and saffron broth**

Parmesan croutons and crusty bread

**Florets of smoked salmon and halibut**

Parmesan tulle and lime jelly

**Smoked duck and chicken liver pate**

A red onion compote and toasted brioche

**Tian of goat's cheese and garlic roasted mushrooms**

Honey roast red onion compote

**Confit of lamb shoulder**

Plum and apple chutney

**Char grilled Mini swordfish steak**

With a mussel cream sauce

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**Refreshing citrus sorbet**

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**Duo of duck and guinea fowl breasts**

With dauphinois potatoes, a spiced cherry sauce and crispy pancetta

**Seared fillets of sea bass**

With char grilled asparagus and a lime leaf and tiger prawn risotto

**Roast butternut squash**

With a tower of char grilled vegetables, rosti potatoes and mozzarella served with red pesto and a balsamic reduction

**Fillet of beef wellington**

Roast fillet of beef wrapped in mushroom duxelle bacon and puff pastry  
With a red wine and thyme jus

**Traditional Roast Turkey**

Served with chipolata sausages wrapped in bacon, apple & thyme stuffing Topped with turkey gravy & accompanied with cranberry sauce, roast potatoes and roast vegetables

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**Christmas pudding With Brandy Sauce**

**Lemon and Galliano parfait Winter berry compote**

**Sticky toffee pudding Butterscotch sauce**

**Sweet plum sponge Homemade plum ice cream and anise coulis**

**Doghouse cheese board With Home-made Chutney, Grapes & Celery**

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**Coffee & Mince Pies**