



XMAS FAYRE MENU

STARTERS

Soup of the day - Served with Mediterranean bread

Chorizo and Morcilla black pudding, mixed bean ragu with a rich red wine sauce

**Poached salmon and new potato rilette wrapped in smoked salmon
with a dill yoghurt dressing**

**Deep fried peppered goats cheese with beetroot and
red onion chutney (v)**

Halloumi wrapped in smoked venison with a pear and basil salad and lemon zest dressing

MAIN COURSES

**Char gilled rib eye steak with pont neuf potatoes, roasted cherry vine
tomatoes and watercress, thyme, red wine jus**

**Roasted Welsh lamb rack with braised Savoy cabbage and smoked bacon lardons,
dauphinoise potato with a rosemary jus**

Duck breast with a sweet potato fondant, roast fig and mulled wine sauce

**Rolled turkey escalope with sausage meat, bacon, chestnut stuffing and a cranberry sauce
and red wine jus**

Classic French bouillabaisse served with a saffron and garlic rouille

**Whole roasted butternut squash stuffed with spiced Moroccan couscous
with a sweet balsamic dressing (v)**

DESSERTS

Classic vanilla crème brulee with shortbread biscuit

Citrus cheesecake with mixed berry compote and Chantilly cream

Rich warm chocolate fondant with honeycomb ice cream

Christmas pudding with brandy sauce