

christmas day...



3 courses - £69.95

with a glass of champagne on arrival

to start

- celery, stilton & white port soup
- smoked duck breast with orange, pink grapefruit & rocket salad
- fresh scottish scallops wrapped in pancetta, with tomato coulis & crisp salad
- trio of melon: galia & cantaloupe with a watermelon sauce, finished with fresh blueberries

and then

- free range roasted norfolk turkey with all the trimmings, chipolatas wrapped in bacon, sage & onion stuffing & fresh cranberry sauce
- contre fillet of beef, with wild mushrooms & port jus
- pan fried sea bass, with slipper lobster & lime
- puff pastry case, with wild mushrooms & asparagus

extras

- the above dishes are served with fresh seasonal vegetables & potatoes

desserts

- homemade traditional christmas pudding with brandy sauce
- grand marnier & satsuma cheesecake
- dark chocolate & baileys pyramid
- italian panettone bread & butter pudding with crème anglaise

to finish

- coffee & mints