

## CHRISTMAS MENU

### STARTERS

#### **Breaded Brie**

With mixed salad and chicory in a honey orange dressing.

#### **Scallops**

Jersey Scallop, Celeriac Truffled Puree & Glazed Green Apple.

#### **Prime beef carpaccio**

Raw beef, Dijon mustard, balsamic vinegar, olive oil,  
Leaves and Parmigiano-Reggiano

#### **Pear Rocket Salad (V)**

Pear, Rocket and walnuts with honey vinaigrette

#### **Seafood Brandy Bisque**

Squid, Mussels, Prawns, Crab Bisq Soup & Brandy

### MAIN COURSE

#### **Roast Turkey Breast & Winter Glazed Honey Vegetables**

Roast Potatoes, Home Made Gravy, Brussels sprouts & Cranberry Sauce

#### **Tuna Steak**

Sugar Snaps, Green Beans, Red Chilli, Coriander Sauce & Jasmine Rice

#### **Breast of duck**

Breast of duck served with orange sauce or pepper sauce

#### **Home Made Lasagna**

Slow Cooked Beef Ragu, Classic Béchamel Sauce, Mozzarella Served with Mixed Salad

#### **Risotto Primavera (V)**

Butternut Squad Puree, Mushrooms, Broccoli, Spinach & Parmesan Cheese

### DESSERT

#### **Christmas Pudding**

Crème anglaise sauce, Rum & Raisin Ice Cream

#### **Vanilla Crème Brulee**

#### **Selection of Ice Cream**

Chocolate, Mint Chocolate, Strawberry, Vanilla

*WISHING YOU A MERRY CHRISTMAS*

**3 COURSES - £29.50**