



Confit Duck, Orange, Watercress & Baby leaf salad with
Roasted Cashew Nuts & Orange & Ginger Dressing (g)

Trio of Chicken Liver Pate with Plum & Cranberry Chutney (n)

Chefs Home Made Soup (v)

Oak Smoked Salmon with Kipper Mousse, Cucumber Ribbons & Melba Toast

Duo of Sweet Melon with Blackcurrant compote & Pink Champagne Jelly (g)

Locally Reared Roast Turkey
with pigs in blankets and all the traditional trimmings

Pot-Roasted Breast of Pheasant cooked with Port & Chestnuts
served with braised red cabbage

Duo of Venison & Wild Boar Sausages
On a bed of Colcannon Mash with redcurrant gravy

Fillet of Sea Bream
On a fondant potato with a Prawn & Thai Coconut Sauce (g)

Winter Vegetable, Pine Nut & Ricotta Crepe
With a fresh tomato coulis

Accompanied by a selection of fresh seasonal vegetables & potatoes where appropriate

Selection of Home-Made Desserts

Tea or Fresh Filter Coffee & Chocolate Mints

£23.50