

# CHRISTMAS DINNER MENU

**Tuesday 1st December –  
Wednesday 16th December 2009**

Amuse Bouche

(v) Roast Butternut Squash Soup

(v) Tortellini of Sage, Spinach and Parmesan  
with Tomato, Mushroom and Lentil Ragout

or

Terrine of Breast and Confit of Guinea Fowl  
with Walnut and Madeira Vinaigrette

or

Pink Granité Fizz

Traditional Roast Turkey

with Chipolata Bacon Roll, Force meat Seasoning and Roast Gravy

or

Canon of Pork wrapped in Prosciutto  
with Confit Artichokes, Fondant Potato and Apple Jus

or

Seared Monkfish

with Celeriac Puree, Roast Fennel and Pan Juices

Served with Roasted New Potatoes,  
Honey Glazed Root Vegetables and Buttered Sprouts with Chestnuts

Homemade Christmas Pudding with Rum Sauce

or

Traditional Sherry Trifle

or

Trio of Christmas Desserts

Tia Maria and Coffee Delice

Warm Chocolate Fondant served with Crème Anglaise

Spiced Fruit Brulée

or

Cheese and Biscuits

Warm Mince Pies

**£17.50**

The bar will open at 6.15pm  
and bookings can be made from 6.30pm – 7.00pm