



## CHRISTMAS EVE MENU 2019

### Starters

Roasted Tomato Soup, Basil Cream and Homemade Bread

Butternut Squash Risotto, Crispy Sage and Herb Oil

Classic Prawn Cocktail with Bread and Butter

Farmhouse Terrine, Butter Poached Leeks, Shallots, Apple Puree and Sourdough

### Prosecco Sorbet & Grapes

### Mains

Duo of Goose, Pomme Anna, Cranberry, Kale and Jus

Caramelised Red Onion Tarte Tatin, Glazed Goat Cheese, Roast Garlic Purée and Buttered Spinach

Fillet Steak, Shallot Chutney, Fondant and Celeriac

Pan Fried Seabass, Artichoke and Clam Chowder

*All served with Seasonal Vegetables & Potatoes*

### Desserts

Tiramisu

Black forest, Brownie, Cherry, Brandy and Dark Chocolate

Salted Caramel Tart, Pecan, Cocoa Nib and Banana

Cheese Board

**PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.**

Please also be aware that some of our Game Dishes may contain shot.