Christmas Menu 2017

**Starter**

Spiced Carrot Soup with toasted Cumin Seeds (V)
Cranberry cured Pollock with pickled and purée Chestnuts and Watercress
Duck Terrine with Orange Gel, Brioche Crumb and Pomegranate Seeds
Goats Cheese Mousse with Olive Tapenade, pickled Grapes and Pine Nut Granola (V)

**Main Course**

Traditional Turkey with all the trimmings
Braised Ox Cheek with Fondant Potato, Blackcurrant and Rosemary Jus
Fillet of Hake with New Potatoes, Sauce Vierge and Pea Medley
Beetroot, Squash and Lentil Wellington (V)
*All main courses are served with seasonal vegetables*

**Dessert**

Christmas Pudding with Brandy Sauce (V)
White Chocolate Blondie with Raspberries (V)
Morello Cherry Delice (V)

*followed by*

Tea or coffee, with Mini Mince Pies