



Christmas Menu 2009

Starters

Scallops, Morcilla and Cauliflower Puree
Warm Duck Breast Salad Pine nuts Bitter Leaves
Venison and Sour Cherry Terrine Red Onion Marmalade and Brown Toast
Jerusalem Artichoke Soup with White Truffle Oil

Mains

Honey Glazed Sea Trout with Spiced New Potatoes and Watercress
Whole Roast Quail with Calvados, Cavolo Nero, Honey Glazed Vegetables
Lamb Rump served with Celariac Mash and Cavolo Nero
Layered Filo Tart with Quince Puree, Roast Butternut Squash, Mustard Fruits and Goats
Cheese with Winter Leaves

Desserts

Red Wine Poached Pears with Spiced Baklava and Vanilla Ice Cream
Luxurious Italian Chocolate Torte with Grand Marnier and Hazlenut Base
Filo Parcel Mince Pies served with Vanilla Cream

Local Cheeses includes minimal surcharge

£24.95 Per Person

Vintage Port £3.95 glass

Please ask regarding any special dietary requirements

*Private dining in the Blue Room for up to 12 persons and the Back Room for up to 14 Persons
£10 per person non refundable deposit is required to confirm the booking
Final numbers and requirements are needed 72 hours before the booking
Total Building Hire Available for bigger parties, speak with either Martin or Ness*

