



## CHRISTMAS MENU

### Starters

- Fresh homemade soup with crusty bread
- Gravadlax – cured smoked salmon with red onion, caper berries and rocket
- Warm tomato, basil and goats cheese tart with truffle oil and grape syrup

### Mains

- Fresh fillets of seabass with oven dried cherry tomatoes and roasted red peppers
- Roast breast of chicken confit, garlic, wild mushrooms and potato fondant, served with sauce made from roasting juices
- Grilled sirloin steak with cup mushrooms, French mustard and red wine sauce
- Tagliatelle with baked aubergine, goats cheese and roasted pine nuts

### Desserts

- Chocolate mousse
  - Fresh cranberry cheesecake
  - Selection of cheese and biscuits
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- Choice of tea or coffee

**£26.95**

Three course meal followed by tea or coffee

*(choose one course from each section above)*