

# Christmas Dinner Menu

2 COURSES - £35 | 3 COURSES £43

## Starters...

Smoked Haddock, Cockle, and Leek Chowder

Baked Field Mushroom topped with Roast Red Pepper Spinach and Blacksticks Blue Cheese

Deep Fried Goujons of Cod, King Prawns and Squid served with Tartare Sauce

Aromatic Crispy Duck Leg with Egg Noodles and Plum Sauce

Avocado, Crab and Prawn Cocktail

Roast Beetroot, Feta Cheese, Apple, and Walnut Salad

Turkey, Pancetta, Wild Mushroom, Cranberry and Brie Pancake

Duck Liver, Prune, and Brandy Pate with Sourdough Toast and Cumberland Sauce

## Mains...

Grilled Fillet Steak (served pink) with Bone Marrow Mash and Forestiere Sauce

Saute Monkfish and King Prawns with Chili and Coconut Sauce served with Rice

Roast Breast of Guinea Fowl wrapped in Pancetta, stuffed with Sausage, Sage and Apple Stuffing  
served with Red Wine Jus

Festive Chestnut, Cranberry and Roast Parsnip Nut Roast, Parsnip Puree, Parsnip Crisps and Redcurrant  
Port Sauce

Saute Salmon, Cod and Scallops with Spinach Sun-Dried Tomato and Garlic Sauce

Honey Roast Duck Breast with Apricot, Spring Onion, Ginger, and Soy Sauce

Grilled Fillet of Hake with Crab and Prawn Thermidor Sauce

Saute Chestnut Mushrooms and Wild Mushrooms, Red Pepper Spinach Stroganoff served with Rice

*all served with a selection of seasonal vegetables and potatoes*

## Choice of homemade desserts!