

**Christmas Evening Menu 2019**

**3 Courses £23.95 Sunday to Thursday**

**3 Courses £32.95 Friday and Saturday with Cabaret**

**Starters**

**Cream of Broccoli soup (V)**

Fresh bread

**Chicken Liver Pâté**

Cranberry and Caramelized Onion Chutney, Toasted Crostini

**Grilled Black pudding**

Mash Potato, Carrot Puree, Pancetta Jus and Parsnip Crisps

**Pan Fried Mackerel Fillet**

Confit Tomato, Cucumber, Watercress, Lime and Coriander Dressing

**Baked Goats cheese**

Tomato and Basil Salad, Fennel and Cumin Dressing **(V)**

**Main Courses**

**Roast Turkey with sage and onion stuffing**

Rosemary Roast Potatoes, Bacon Wrapped Chipolatas with Thyme Jus

**Slow braised Beef Brisket**

Garlic Mash or Hand Cut Chips and Red Wine Jus

**Pan fried Cod Loin**

Spring Onion Crushed Potatoes, Pea and Mint Puree, Tomato and Caper Sauce

**Slow Braised Lamb Shank**

Garlic Mash, Rosemary Jus

**Mediterranean Vegetable Risotto (V)**

Confit Tomato, Rocket and Balsamic Glaze

**Desserts**

**Warm Christmas Pudding,** Brandy Sauce

**Sticky Toffee Pudding,** Caramel sauce, Vanilla Ice Cream

**Warm Chocolate Brownie**, Pistachio Ice Cream

**Fat Olive Cheese Plate**, Crackers, House Chutney

**Lime and Vanilla Cheesecake,** Kiwi Fruit Coulis