



## *Christmas Menu 2009*

### **MENU 1**

#### **CREAMY PUMPKIN SOUP (V)**

Styrian pumpkin oil & seeds

#### **TRADITIONAL ROAST TURKEY**

chipolatas / brussel sprouts / rosemary potatoes

#### **CHRISTMAS PUDDING**

vanilla ice cream / brandy sauce

**£35.00**

### **MENU 2**

#### **SLOW ROAST QUAIL WITH SPICED PLUMS & GRAPES**

winter walnut salad /chestnut brioche

#### **PAN FRIED ATLANTIC HALIBUT**

herb crust / clams & mussels / beurre blanc sauce

#### **WARM CHOCOLATE CAKE WITH WHITE COFFEE PARFAIT**

blackberry ice cream / mango salsa

**£35.00**

**Parties are required to select the same starter, main course and dessert  
with the exception of vegetarian guests**

Prices are declared in £ inclusive of VAT at 15%.  
A 12.5% service charge will be added to the final bill. This is shared amongst the team.  
Please inform us of any special dietary requirements.



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### **MENU 3**

**WHISKEY CURED SCOTTISH SALMON**  
salsify / fennel & mustard dressing / pea cress

**SADDLE OF YORKSHIRE VENISON**  
potato rosti / spiced red cabbage / thyme jus

**WARM CHOCOLATE CAKE WITH WHITE COFFEE PARFAIT**  
blackberry ice cream / mango salsa

**£35.00**

### **MENU 4**

**GOAT'S CHEESE & MANDARIN SALAD (V)**  
mixed leaves / papaya / cumin dressing

**POTATO GNOCCHI & BUTTERNUT SQUASH (V)**  
fried oyster mushrooms / sage butter / parmesan flakes

**CHESTNUT MOUSSE**  
cranberry compote / chocolate brownie ice-cream

**£29.00**

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