

## Christmas Banqueting Menu 2018

### Starters

Chancre crab, smoked salmon, blood orange, coriander  
Slow cooked pork belly, carrot puree, pickled daikon, coriander  
Terrine of smoked chicken, cauliflower, grapes, truffle  
Smoked mackerel, apple, beetroot, horseradish

### Mains

Traditional roast turkey, roast parsnips, carrots and Brussels sprouts  
Slow cooked lamb shank tagine style, mash, green beans  
Fillet of bass, parsley mash, asparagus, white wine cream sauce  
Roast cod, herb crust, black olive potatoes, red wine jus

### Desserts

Orange and cranberry Christmas pudding, cinnamon custard, clotted cream ice cream  
Liquid chocolate tart, cherry ice cream, white chocolate  
Apple and blackberry Eton mess  
Crème brûlée, plum mille feuille  
A selection of cheeses and biscuits

### Followed by

Tea, coffee and petit fours

£39.50

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.