



## Christmas Table d'Hôte Menu

### Starters

Cider braised belly of pork, sesame fried mange tout, sweet and sour, cashew nut crumble

Terrine of guinea fowl, celeriac, truffle and pickled onions

Home smoked salmon, mango, onion and avocado

Puff pastry case filled with wild mushrooms and tarragon, slow cooked duck egg

Ravioli of chancre crab, bok choi and lobster sauce

### Mains

Traditional roast free range turkey, Brussels sprouts and confit leg of turkey, parsnips and cranberry

Pan fried 8oz sirloin of Irish beef, truffle chips, grilled mushrooms, tomato and onion, sauce béarnaise

Pan fried fillet of halibut, glazed salsify, wild mushrooms and red wine butter sauce

Pan fried bass, chorizo, new potatoes, spinach, scallop and sauce vierge

Fine tart of mushroom, puréed glazed baby vegetables, hollandaise

### Desserts

Traditional Christmas pudding, brandy butter, clotted cream ice cream

Vanilla pana cotta, blackberry textures and meringue

Iced cherry parfait, white chocolate ice cream, cherry sauce

Banoffie pie, banana ice cream and toffee anglais

A selection of cheese and biscuits

£29.50 for 2 courses

£34.50 for 3 courses

Price is inclusive of GST

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.