



Festive A La Carte Menu 2017

£36

for 3 courses

Served Thursday, Friday &
Saturday evenings or parties
of 6 or more during
lunchtimes



Starters

Pork, Leek & Chestnut Terrine

with crisp bread, port reduction & winter leaf salad

White Crab Ravioli

chili, coriander, lemon & lime, creamy tomato sauce
& pea shoots

Freshly made Soup

bread & butter

Charcuterie Board

selection of cured meats, stuffed olives, peppers,
sun blushed tomatoes, chutney & breads

Smoked Applewood Cheese Beignets

cauliflower cream, rocket & radish with a pomegranate salad

The Inn's own Smoked Salmon,

crème fraiche, pickled cucumber, chives & lemon

Main Courses

Braised Venison Haunch

creamy mashed potato, braised red cabbage, cranberry &
venison sauce with seasonal vegetables

Pan Fried Hake Steak

vanilla & white wine cream sauce, sautéed gnocchi
& seasonal vegetables

Feta & Spring Onion Tagliatelle

with cream, green peppercorn, dill & lemon

Oven Roasted Chicken Breast

dauphinoise potatoes, parsnip puree, red wine jus
& seasonal vegetables

Butternut Squash & Pumpkin Risotto

with thyme, garlic, topped with curly endive
& toasted pine nuts

Prawn, Crayfish Tail & Pollock Bourride

with braised saffron rice & fresh coriander

Desserts

Bailys tiramisu with caramel dust disc & berry compote

The Inns own Christmas pudding

with brandy sauce & fresh fruit

Puff pastry apple tart tartan with vanilla ice-cream

& raspberry coulis

Hot sticky ginger cake, orange & Cointreau sauce

with Chantilly cream

Flambéed festive Fruit, white chocolate ice-cream,

Disaronno, honey & amaretto biscuit

Selection of festive cheese's, biscuits, chutney,

grapes & quince jelly