

FESTIVE DINNER MENU 2024

APPETISERS

BAKED SOURDOUGH BOULE, EXTRA VIRGIN OLIVE OIL,
BALSAMIC VINEGAR & NETHEREND BUTTER **v**

GRILLED PITTA with HUMMUS, TOASTED DUKKA
& ROASTED GARLIC OIL **ve n**

STONEBAKED GARLIC PIZZA BREAD **v**

with TOMATO **v**

with MOZZARELLA **v**

with 1/2 MOZZARELLA & 1/2 TOMATO **v**

STARTERS

BROCCOLI, LEEK & DOLCELATTE SOUP **v**

Served with fresh bread & Netherend butter

GARLIC MUSHROOMS **v**

Sautéed field, oyster & chestnut mushrooms with garlic, lemon & parsley
cream with toasted baguette

Vegan option available

CHICKEN LIVER & ROSEMARY PÂTÉ

With clarified butter, pink peppercorns, toasted bread & spiced
plum chutney

GAMBAS AL PIL PIL (+£1.50)

King prawns pan fried with garlic & guindilla chillies, served with
toasted bread

FRENCH SOFT GOAT'S CHEESE & POACHED PEAR **v n**

Goat's cheese rolled in crushed hazelnuts with thyme & lemon
served with poached pear, cranberry port & orange chutney
and dressed watercress

KING PRAWN COCKTAIL

Poached prawns, shredded baby gem, cucumber & sundried tomatoes
with Marie Rose sauce & granary bread

SIDES

ROASTED BRUSSELS SPROUTS, PANCETTA
& CHESTNUTS **v n**

TENDERSTEM BROCCOLI **v**

SPICED BRAISED RED CABBAGE **ve**

PIGS IN BLANKETS, HONEY & WHOLEGRAIN
MUSTARD GLAZE

v vegetarian **ve** vegan **n** contains nuts

MAIN COURSES

CONFIT GRESSINGHAM DUCK LEG

Served with pommes puree, spiced braised red cabbage, green beans & thyme red wine jus

PANCETTA WRAPPED TURKEY ESCALOPE

With sage & onion stuffing, cranberry Madeira jus, served with roasted new potatoes, parsnips, carrots & Brussels sprouts

DUO OF PORK

Serrano ham wrapped fillet & honey glazed belly pork with braised savoy cabbage & pancetta, wholegrain mustard sauce & dauphinoise potatoes

227g PRIME RUMP STEAK

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries **Upgrade to 170g Fillet +£6**

SLOW COOKED BEEF BOURGIGNON

Served with pommes purée, buttered green beans & root vegetable crisps

FESTIVE NUT ROAST **ve n**

Walnut, cranberry & sundried tomato nut roast with roasted new potatoes, parsnips, carrots, Brussels sprouts & cranberry Madeira jus

PAN-ROASTED COD SUPREME

Served with baby potatoes, peas, leek & asparagus in a white wine, cream & Grana Padano sauce

CHICKEN CHASSEUR

Pan-roasted chicken supreme with sautéed mushrooms in a red wine, tomato & tarragon sauce, served with crushed new potatoes & buttered green beans

BUTTERNUT SQUASH, LENTIL & CUMIN WELLINGTON **ve**

Served with balsamic roasted beetroot, sauteed kale & preserved lemon, chilli & herb dressing

A Junior version of our Turkey Escalope and Beef Bourguignon are available as part of our Junior menu

DESSERTS

TIRAMISU TORTE

Sponge soaked in coffee liquor, layered with cream & chocolate

WARM TRIPLE CHOCOLATE BROWNIE

Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream

SICILIAN LEMON TART

With Chantilly cream & raspberry coulis

TRADITIONAL CHRISTMAS PUDDING **n**

Served warm with brandy sauce & redcurrants

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

WARM FRANGIPANE & RASPBERRY TART **n**

Served with vanilla ice cream & raspberry coulis
Vegan option available

JUDE'S ICE CREAM

3 scoops of vanilla, chocolate, strawberry or honeycomb