

Christmas Menu

Available from 21st November - 24th December Inclusive (*excluding Sundays*)

Starters

Red Leicester & Caramelised Onion Twice Baked Soufflé
served with a Light Cheese Sauce (v)

Pressed Ham Hock Terrine with Peas, Mustard and Honey
served with Home Made Croutons and Apple, Ale & Chilli Chutney

Home Made Celeriac & Apple Soup
served with Crusty Brown Bread and Butter (v)

Scottish Salmon Cured in Sloe Gin
served with Horseradish Cream, Capers and Lemon

Main Courses

All served with Roast Potatoes, Seasonal Sprouts & Roasted Root Vegetables

Oven Roasted Fresh Turkey Breast wrapped in Bacon
filled with Home Made Pork, Sage & Onion Stuffing

Salmon en Papillote

Fresh Salmon Cooked and Served in a Paper Parcel
in a White Wine and Herb Sauce with Potatoes and Samphire

Slow Braised Beef Short Rib in a Rich Red Wine Gravy

Individual Davidstow Mature Cheddar Cheese Tart
with Gluten Free Pastry and a Creamy Leek Sauce (v)

Desserts

Christmas Pudding with Brandy Sauce

Black Forest Tart with Kirsch and Cream

Egg Nog Cheesecake with Cream

Cherry & Frangipane Tart with Cream

Cheese Board with Grapes and Chutney

Ice Cream or Sorbet Selection

Coffee and Mince Pies

Two Courses £22.00 | Three Courses £25.95

New Year's Eve Menu

Starters

Trio of Salmon

Salmon, Smoked Salmon and Gravadlax
with Pastis, Fennel and Shallots served with Brown Bread & Butter

Hog Roast Pâté seasoned with Sage and Apple
served with Home Made Croutons and Apple, Ale & Chilli Chutney

Home Made Carrot and Coriander Soup served with Brown Bread (v)

Main Courses

All served with Roast Potatoes, Seasonal Sprouts & Roasted Root Vegetables

Coquille St. Jacques

Scallops and Prawns in a Cream and White Wine Sauce
piped with Mashed Potato sprinkled with Panko Breadcrumbs & Parmesan
served with Wilted Spinach, Peas, Bacon and Red Onion

Slow Braised Lamb Shank in a Rich Red Wine and Herb Gravy
served with Mashed Potato and Vegetables

Truffle Mezzaluna

Large Ravioli filled with Forest Mushrooms
drizzled with Truffle Oil and Fresh Sage Leaves, served with Salad (v)

Desserts

Irish Cream and Caramel Cheesecake
on an Amaretti Biscuit Base topped with Amaretti Crumb and Caramel

Raspberry, Gin and Lavender Iced Parfait
with Berries and Cream

Toffee Pecan Roulade with Cream

Cheese and Biscuits with Chutney

Ice Cream or Sorbet Selection

Coffee and Petit Fours

**See in the New Year with
Live Music from Icarus 9 - 12:30pm**

£38.00 Per Person