



CHRISTMAS MENU

FOUR COURSES FOR £25

CELERIAC AND CHESTNUT SOUP WITH CELERIAC CRISPS

SCALLOPS WITH BLACK PUDDING AND BABY CHARD

SEARED BREAST OF PIGEON WITH PEAR AND CRANBERRY SAUCE

GOAT'S CHEESE WITH WARM GOLDEN BEETROOT SALAD

DUCK LIVER PATE WITH APRICOT CHUTNEY



TRADITIONAL ROAST TURKEY WITH CRANBERRY AND ORANGE SAUCE

GRILLED FILLET OF SEA BASS ON LEEK POTATO ROSTI, WITH HOLLANDAISE SAUCE

ROAST PHEASANT WITH CHESTNUT DUMPLINGS AND CHRISTMAS RELISH

LOCALLY FARMED SIRLOIN STEAK WITH STILTON CRUST AND PORT JUS

SEARED CALF'S LIVER WITH REDCURRANT SAUCE AND PARSNIP MASH

PORCINI MUSHROOM TART WITH WALNUT PASTRY

ROAST SQUASH, SAGE AND CHESTNUT RISOTTO



CHRISTMAS PUDDING WITH BRANDY SAUCE

CLEMENTINE AND COINTREAU TRIFLE

CHOCOLATE BROWNIE AND GRIOTTINE CHERRY BRULEE

APPLE AND WALNUT STRUDEL WITH RUM AND RAISIN ICE CREAM

LEMON AND GINGER YOGHURT TERRINE WITH GINGER THINS

QUENBY HALL STILTON WITH CELERY, WALNUTS AND BISCUITS



COFFEE, MINCE PIES AND CHRISTMAS CAKE