

Indulgence Menu

December 2009

£25 per head

Starters

Fresh Pea, potato and Roquette soup with warmed Bread. (V)

Potted Smoked Mackerel, warmed multi seed Soda Bread, Rowan berry and Crab Apple Jelly.

Warm Pidgeon, fig & Black Pudding Salad, with a Sage and Ginger Dressing.

Baked Sweet Potato and Watercress Gnocci, Green Peppercorn and Orange Oil. (V)

Main Courses

Butter Roasted Turkey and Roasted Yule spiced Ham with Cranberry and Sausagemeat Roulade, Shallot and Red Pepper Stuffing. Served with Roasted Potatoes, and a selection of local Vegetables.

Wellington of Water Buffalo with Garlic and Thyme Roasted Potatoes, Sweet Roasted Roots, and a Stout and Horseraddish Gravy.

Oven Poached Duo of Salmon and Halibut with warmed lemon and Dill Cucumber salad, and Steamed Citrus and Truffle oiled potatoes.

Grilled Chestnut Polenta topped with Slow Roasted Aubergine, Pumpkin, Smoked Tofu and Cherry Tomatoes, dressed with Toasted Sesame, Red Pepper and Soy Gravy. (V) (N)

Desserts

Mulled Plum Pudding with Brandied Custard.

Spiced fruit Parfait on a Frangipane base, topped with a Marmalade Liqueur Cream.

Double Chocolate Brownie, Cherry Ice Cream, fresh Cherries, Kirsch stock Syrup, Vanilla Cream.

Selection of local Farm Cheeses, Apple and Celery with Real Ale Chutney and Biscuits.