

CHRISTMAS MENU

Starters

Warming winter vegetable soup

Blended carrots ,leeks ,parsnips ,potatoes and celery topped with a sour cream and horseradish drizzle served with warm chalkhills focaccia bread.

Baked Focaccia & Creamy Blue cheese and Mushroom sauce

Chalkhills focaccia bread warmed in the oven and served with creamy blue cheese and mushroom sauce.

Good old fashioned Prawn cocktail

Prawns in a marie rose sauce served on a bed of salad leaves with chalkhills granary bread.

Chicken and brandy pâté

Chicken liver and brandy pâté served with toasted bread and red onion caramelised onion chutney.

Mains

Turkey Paupiette

Tender turkey escalope rolled with cumberland sausage meat cranberry and apricot stuffing.Wrapped in bacon.Served with pigs in blankets , brussels with chesnuts and smoked bacon.Honey roasted parsnips and carrots.Duck fat roasted potatoes and gravy.

Sticky Apple & Brandy Bacon joint

Slow cooked bacon belly joint marinated in a sticky apple and brandy sauce.Served with Pigs in blankets .Brussels with chesnuts and smoked bacon ,honey roasted parsnips and carrots.Roasted duck fat potatoes.

Mushroom , Brie ,Hazelnut and Cranberry Wellington

sautéed mushroom , cranberry , and seasoned spinach with hazelnuts topped with brie and encased in puff pastry.Served with Brussel sprouts ,honey roasted parsnips and carrots.Rosemary roasted potatoes.Gravy.

Cod with Hollandaise chive sauce

Fillet of cod on a bed of crushed new potatoes and wilted spinach.Topped with a poached hens egg and hollandaise chive sauce.

Desserts

Ginger Pear & Salted Caramel sponge pudding

Rich ginger sponge baked with sweet pear in salted caramel sauce.

Red Velvet Marble cake

Rich belgian chocolate cake with light red velvet swirls .Finished with luscious raspberry chocolate ganache

Christmas pudding cheesecake

Vanilla cheesecake with boozy christmas fruit on a chocolate biscuit base decorated with gold flakes, gold sugar crystals and white chocolate shavings.

Mince pie

Mince pie with a choice of vanilla ice-cream or custard

Christmas Pudding

Traditional christmas pudding with brandy sauce or custard

Coffee or Tea

Adults 2 courses £26.50

Adult 3 courses £32.00

Before you order your food or drink please inform us if you have a food allergy or intolerance. This menu is to pre-order only 4 days notice and a 50% non refundable deposit on booking.