



## *Christmas Menu 2019*

*2 courses - £22 ; 3 courses - £26*

### *Starters*

Curried Spanish **Chorizo** sausage cooked in red wine with finely sliced shallots served with crusty bread

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**Mix grill** selection of beef fillet, chicken and pork tenderloin sun-blushed tomatoes & rocket garnish served with crusty bread

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Pan fried **King Prawns** cooked with white wine, fresh chillies, smoked paprika garlic finished with fresh parsley, served with crusty bread

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Spicy Sweet Potato **Soup** with a toppings of chopped spring onions, flaked almonds sprinkling of chilli flakes and a swirl of coconut milk, served with crusty bread

### *Main course*

*(All served with winter vegetables)*

Slowly braised **Leg of Lamb** with horseradish mashed potatoes, home- made mint gravy

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Honey glazed **Duck Breast** served pink with creamy mashed potatoes & cranberry sauce

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Whole roasted **Rainbow Trout** finished with lemon & garlic butter sauce served with steamed new potatoes & fresh parsley

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Sweet **Butternut Squash** stuffed with roasted vegetables, spinach & goat cheese finished with roasted pine kernels & pesto dressing

### *Home- made desserts*

**Sticky Toffee Pudding** with scoop of luxury honeycomb ice cream, toffee sauce

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Classic vanilla Pod **Crème Brulee** with a caramelised sugar crust, shortbread

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Chocolate **Brownie**, scoop of mint & chocolate ice cream finished with home-made chocolate sauce

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Apple & Cinnamon **Crumble** served with Crème Anglaise