



Xmas Menu 2009



Starters

- Tomato & Coriander Soup (G/V)*
Mere fish farm smoked trout terrine (g)
Red pepper, goat's cheese & Aubergine parfait (v)
Rob's famous Garlic Mushrooms (G/V)
Warm crab & ginger tart
Coarse farmhouse Pate with Real Ale Chutney

Main courses

- Loin of pork chop with a cider, bacon and apple sauce with new potatoes*
Traditional Roast Turkey with roast potatoes and all the trimmings
Salmon fillet in a Lime & Dill Sauce with buttered new potatoes (G)
Slow Roasted Lamb Shank with Red Wine Jus with creamy mash (G)
Goats cheese, sweet potato, spinach & red onion pie with creamy mash (V)
Christmas game pie with lentils, chilli & a hint of chocolate with creamy mash
- Brussell Sprouts, Honey & Thyme roasted Parsnips,*
Buttered Carrots & Petit Pois

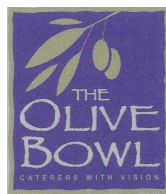
Desserts

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| <i>Lemon & ginger roulade</i> | <i>Chocolate & Brandy log (G)</i> |
| <i>Christmas Pud & Brandy Custard</i> | <i>Raspberry brullee</i> |
| <i>Fresh fruit Salad (G)</i> | <i>Cheese board</i> |

Coffee & Mints to finish

Lunch

- 2 Course £16.00*
3 Course £20.00



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Dinner

- 2 Course £19.00*
3 Course £23.00