

# CHRISTMAS MENU 2009



## FIRST...

Ginger spiced pumpkin soup with fresh roll & butter.

Pear, apple & beetroot salad with stilton dressing.

Smoked salmon with homemade wholewheat blinis & chive  
crème fraiche

## THEN...

Roast turkey crown, butchers sausage with crispy bacon, apricot  
& chestnut stuffing with gravy and cranberry sauce

Fillet of bream with rosemary, garlic and lemon crust

Christmas mushroom tart with homemade apple chutney

*all served with traditional roast potatoes & seasonal vegetables*

## AFTER...

Christmas pudding with brandy cream

Homemade lemon posset with shortbread

Chef's winter fruit crumble with custard

## FINISH...

Fresh coffee & mints

*Limited spaces so please book early to avoid disappointment*

**£20 Per person** for all three courses, booking essential please  
contact on **01637 830209** to make your reservation.

Large and small parties welcome

