

# Christmas

## MENU

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### STARTERS

#### Winter Vegetable Soup

Garnished with garlic croutons & fresh cream (1a,7,9,10)

#### Poached Pear & Goats Chesse Salad

Cinnamon & red wine poached pears, caramelised goats' cheese & mixed leaf lettuce with balsamic glaze (3,7,12)

#### Chicken, Ham & Mushroom Vol Au Vent

Rich creamy sauce & crisp pastry case (1a,3,7,12)

### MAIN COURSE

#### Turkey & Ham

Stuffed with classic christmas stuffing, fondant potato & vegetable bundle with red wine jus (1a,1c,1d,6,7,9,12)

#### Herb Crusted Hake

Crusted hake fillet topped with a white wine beurre blanc, gratin potato & vegetable bundle (1a,1c,1d,4,7,12)

#### Mushroom & Leek Tart

Shortcrust pastry stuffed with blend of leek and mushrooms, with fondant potato & vegetable bundle with mushroom sauce (1a,1c,1d,7,9,12)

### ASSIETTE OF DESSERTS

#### Lemon Meringue

#### Mini Chocolate Fondant Strawberry Cheesecake

#### Freshly Whipped Cream, Strawberry & Mint

(1a,1b,1c,1d,2,3,4,5,6,7,8,9,10,11,12,13,14)

Allergens: 1.cereals containing gluten 1a: wheat 1b: oats 1c: barley 1d: rye 2. crustaceans 3. eggs, 4. fish  
5. peanuts 6. soybean 7. dairy 8. nuts 9. celery 10. mustard 11. sesame seeds 12. sulphur dioxide/sulphites 13. lupin 14. molluscs.

Although all due care is taken during meal preparation, cross contamination risks are possible.  
Please ask your server if you require additional information on food allergens.