



Festive Season Menu

Available from Monday 23rd November 2009

Chestnut velouté

Smoked salmon, caviar crème fraiche

Foie gras terrine, quince compote & walnut toast

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Pumpkin risotto, sautéed trompettes

Roasted seabass, cep & celeriac ragout, red wine sauce

Fillet of Scotch beef, brussel sprouts, smoked bacon sauce

Available from Monday 1st December

Roasted Norfolk turkey, classic trimmings & turkey jus

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Chocolate & orange mousse

Christmas pudding crème brûlée

Mulled wine, poached fruit salad, hazel nut cream

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Selection of French cheeses

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Coffee and Petit Four

Lunch 3 courses £42.00

Dinner 3 courses £57.00

4 courses £65.00

Please note : Items are subject to change

Parties up to 12 guests may have the full menu selection

Parties of 13 and above may select one dish per course

(vegetarians & those with dietary requirement will be catered for on the day)