

## FESTIVE DINNER MENU: CHRISTMAS 2017

### FIRST COURSE

Chef's freshly made seasonal soup of the day  
Smooth duck liver parfait with a smoked bacon crumb and toasted sourdough  
Classic cold-water prawn cocktail with cherry tomato, cucumber and iceberg lettuce  
Smoked haddock fishcake with red pepper fondue  
Chickpea and roasted vegetable pâté with garlic brushed bruschetta

### MAIN COURSES

Traditional roast Barlow turkey with caramelised winter root vegetables, buttered sprouts, duck fat roasted potatoes and bacon wrapped chipolata  
Slow braised Highfield House Farm beef cheek with creamed mash and a bourguignon garnish  
Poached salmon with potato, leek and watercress dauphinoise and lemon cream  
Vegetable wellington with a herb mashed potato

### DESSERTS

Our own recipe classic Christmas pudding served with brandy sauce  
Chocolate torte with cherries and cherry sorbet  
Passionfruit cheesecake with tropical fruit and passionfruit sorbet  
A selection of homemade ice cream and sorbets  
A selection of handmade cheeses with quince paste, crackers, grapes and celery

Lunch price for 3 courses	£24.95 per person
Dinner price for 3 courses	£29.95 per person
Freshly brewed coffee with homemade mince pies	£3.95