

# DECEMBER SET MENU

*Welcome*

2 COURSES £25

3 COURSES £30

## START

CREAM OF BUTTON MUSHROOM SOUP  
Crème Fraiche | Parsley Dressing

RAINBOW TOMATO & CREAMED GOATS CHEESE SALAD  
Cucumber Sorbet | Fresh Basil Consommé

PAN FRIED LAMBS KIDNEYS  
Sautéed in Port wine Grain Mustard & Lamb Jus

CRISPY CHILLI BEEF  
Garlic | Chili | Lime | Ginger | Stir-fry Vegetables | Basmati Rice

SMOOOTH CHICKEN LIVER PARFAIT  
Waldorf Salad Flavours | Toasted Ciabatta Bread

SEAFOOD COCKTAIL  
Prawns | Mussels | Calamari | Cocktail Sauce | Crevette Rose | Fresh Lemon

## MAIN

SLOW ROASTED CRACKLING BELLY PORK  
Crispy Roasted Potatoes | Roasted Hispi Cabbage & Garlic Cream | Crispy Onions

ROOT VEGETABLE & POTATO LABRA CURRY  
Paratha Bread | Basmati Rice

FRESH ORECCHIETTE PASTA SALMON COD & SHELLFISH DIEPPOISE  
Creamed Shrimp & Smoked Paprika Dressing

CLASSIC LAMB NAVARIN  
Turned Winter Vegetables | Pomme Purée

STEAK & KIDNEY PUDDING  
Creamed Mashed Potatoe | Peas & Spinach

SHOWMANS COTTAGE PIE  
Beef Jus | Peas & Spinach | Brown Sauce

## DESSERT

FRESH STRAWBERRY PAVALOVA  
Fresh Jersey Cream | Strawberry Consommé | Wild Strawberry Ice Cream

SALTED CARAMEL CHOCOLATE & HAZELNUT TART  
Salted Caramel Ice Cream

STICKY TOFFEE PUDDING  
Caramel Butter Sauce | Medjool Dates | Sugared Walnuts

