

Christmas Menu 2011



The Christmas menu will be available from 2nd December until 24th December. Booking in advance is essential throughout December.

Starters

- (v) Roast artichoke soup with garlic crostini and truffle caviar
- Pressed chicken and chorizo terrine with spiced cranberry chutney
- Seared scallop with confit pork cheek, squash fondant and squash puree
- Breast of pigeon with parsnip puree, brussel sprout and chestnut salad
- Mackerel and king prawn ceviche with pomegranate dressing and baby herbs
- Pan fried fillet of bream with pickled girolles, creamed celeriac and wilted spinach
- (v) Blagdon blue cheese and cauliflower tart with a chicory and walnut salad

Mains

- Roast haunch of venison with a warm wild mushroom and spiced sausage salad, crushed olive oil heritage potatoes and pepper sauce
- Roast loin of beef with field mushroom gratin, beetroot dauphinoise and oxtail pie
- Slow cooked shoulder of pork with sage & onion croquette, creamed savoy cabbage, and cider gravy
- Five spice marinated duck breast with sweet potato puree, fennel and confit duck leg salad with sweet plum sauce
- Pot roast guinea fowl breast with slow cooked guinea fowl leg, fondant potato, braised salsify and a red wine sauce
- Monkfish saltimbocca with pea and sage risotto and a chilli crab butter
- Grilled salmon fillet with scallop and king prawn beurre blanc, cauliflower puree and buttered kale
- (V) Roast chestnut and smoked Cuddy's Cave cannelloni with carrot puree and winter vegetables

Desserts

- Traditional Christmas pudding with armagnac butter
- Baked clementine tart with a marmalade and brandy ice cream
- Chocolate and mint mousse with ginger crumbs, mint crisp and raspberry compote
- Apple and winter berry crumble with calvados custard
- Black cherry and chocolate cheesecake with chocolate tuille
- Selection of five British cheeses with homemade chutney

2 Courses: £ 26.95

3 Courses: £ 31.95

To confirm reservations a non-refundable deposit of £10 per guest is required within 14 days of a provisional reservation. To ensure the smoothest service possible it is recommended to pre order for reservations of 8+ guests. A Discretionary 10% service charge is added to all bills. All tips go to the staff. Please inform staff of any special dietary requirements. Specials are not included with set menus. All bills are inclusive of VAT.