# Christmas Menu 2013

## 1 Course £11.95 2 Courses £16.95 3 Courses £20.95

Appetisers (great for sharing for a little munch to get you going) £2.75

- Olives
- Bread I Balsamic I Olive Oil
- Breads

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Smoked Salt Butter I Onion Marmalade Onion I Beets I Cabbage I Bread

PicklesScratchings

1/2 Pint I Apple Sauce

#### Starters

Soup Roast Tomato | White Onion | Baked Bread | Garlic Crouton
Terrine Pulled Pork | Cider | Apple | Toasted Bread
Beef Cured Fillet | Pickled Wild Mushrooms | Truffle Mayonnaise | Winter Leaves
Salmon Smoked | Baked | Cucumber | Watercress | Ciabatta
Pasta Mushrooms | Garlic | Parsley | Parmesan

### Mains

Roast Turkey Roast Potatoes | Seasonal Vegetables | Seasoning | Buttered Greens | Cranberry Butternut Squash Gnocchi Bake

Smoked Cheese | Mushrooms | Gnocchi

Crooked Chips | Puff Pastry | Horseradish Creamed Beans

Crubeens I Bacon I Leek I Chanterelle I Lentils I Cauliflower

#### Pheasant

Home-smoked leg infused greens I Chestnut I Roasted Vegetables I Breast I Pear

#### Dessert

Christmas Pudding with boozy custard

Mince Pie Crumble Tart with Galliano cream

Tangerine and Cointreau Rice Pudding Brulee with a milk chocolate cookie

Chocolate and Hazelnut Parfait with almond brittle

Blue Cheese Bread and Butter Pudding Souffle with walnut salad