



Christmas 2009 Lunch Menu

2 courses £14.95

3 courses £18.95



Wild mushroom soup with croutons

Goats cheese roulade with black olive tapenade and melba toast

Hot crab cake with avocado puree and tomato salsa

Spiced pigeon breast, crispy pancetta, roasted beetroot and jus



Venison casserole and creamed potatoes

Chicken breast, fondant potato, creamed leeks, oyster mushrooms,
Madeira sauce and truffle dressing

Grilled Cooley and ratatouille, sautéed ratte potatoes, basil pesto and parmesan crackling

Roasted butter nut squash risotto with parmesan flakes



Sorbet or ice-cream selection

*Apple and nut crumble with vanilla ice cream and cinnamon sauce

*Warm chocolate tart with pistachio nut ice cream

I.J. Mellis cheese



* contain nuts

NO SMOKING

Prices include VAT @15%

Service is not included, except on groups of 6 or more when a discretionary 10% will be added



Christmas 2009 Set Menu

AVAILABLE TUESDAY TO FRIDAY NIGHT

2 courses £19.95

3 courses £23.95



Jerusalem artichoke soup with crispy bacon

Smoked haddock risotto with roasted butternut squash,
sweet corn and parmesan flakes

Spiced wood pigeon breast, crispy pork belly, roasted beetroot and jus

Seared sea bass with ratatouille, parmesan crackling and basil pesto



Seared salmon with crab cake, courgette ribbons, avocado puree,
confit cherry tomatoes and lemon butter sauce

Pan fried Aberdeen Angus rib eye steak with sautéed ratte potatoes,
Wild mushrooms and a port wine sauce (£4 supplement)

Chicken breast stuffed with a morel mushroom mousse,
Fondant potato, oyster mushrooms, Madeira sauce and truffle dressing

*Gâteau of aubergine, goat's cheese and walnut frangipane with
Roasted vegetables and basil pesto



Sorbet or ice cream selection

*Apple and nut crumble with cinnamon sauce and vanilla ice cream

Warm chocolate tart with pistachio nut ice cream

Selection of I.J Mellis cheese



* contain nuts

NO SMOKING

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