

Christmas Day Menu 2011

Eight course menu £85 per person

Goat's cheese and pinenut beignets with spiced lentils (v)

Chestnut soup with truffle cream (v)

Ballotine of organic salmon with fromage blanc

OR

Butternut squash ravioli with sage butter (v)

Roast breast of goose with roast potatoes, buttered sprouts, carrots
and red wine sauce

OR

Nut wellington with red wine sauce (v)

Colton basset stilton with poached figs(v)

Lemon posset

Christmas pudding with brandy custard

Coffee and petit fours

A discretionary service charge 12.5% is applied to the final bill.