

CHRISTMAS PARTY

MENU

STARTERS

Mixed vegetable soup (v)

topped with crème fraîche, served with granary bread

Duck liver pâté

toasted ciabatta, plum and orange chutney

Smoked salmon and chive tartlet

rocket salad, tomato salsa

Baked Portobello mushroom (v)

stuffed with beetroot and spinach, topped with goat's cheese and toasted walnuts, with Secretts watercress and beetroot glaze

MAINS

Roast English turkey

sage and chestnut stuffing, herb-roasted potatoes, pigs in blankets, creamy bread sauce and a red wine jus

Slow-cooked duck leg

crushed roast new potatoes, fine green beans and a grape and green peppercorn sauce

Grilled fillet of sea bass

horseradish mash potato, Secretts watercress, creamy crayfish and parsley sauce

Butternut squash risotto (v)

feta, crispy sage and dressed rocket leaves
all dishes are served with roasted winter vegetables

DESSERTS

Christmas pudding

brandy sauce

Baked vanilla cheesecake

cranberry jam, flaked almonds

Cinnamon and white wine poached pear dipped in dark chocolate

vanilla ice cream

Selection of English cheeses

assorted crackers and real ale chutney
(£3 supplement)

**2 course lunch £23.95, 3 course lunch £28.95,
3 course dinner £29.95**

Enjoy £5 off the above menu price on
26, 27 & 28 Nov and 3, 4, 10 & 11 Dec.

