

# 39 steps

## Christmas Menu 2016

*Spiced Parsnip Soup with Root Crisps*

*Goats Cheese, Beetroot & Poached Pear Salad, Red Wine Syrup*

*Hot Smoked Trout, Ruby Grapefruit, Watercress, Lemon & Fennel Dressing*

*Chicken Liver Parfait with Apple & Cranberry Salad, Chestnut Granola*

*Confit (Boneless) Leg of Goosnargh Duck, Puy Lentil & Pancetta Sauce*

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*Grilled fillet of Cod, Baby Roast Potatoes, Sauté Sprouts, Horseradish Cream*

*Braised Shin of Beef, Creamed Potato, Honey Glazed Carrots, Red Wine Sauce*

*Bronze Free Range Horseshoe Farm Turkey Saltimbocca, Sage Mash, Marsala Sauce*

*Roast Pumpkin & Goats Cheese Risotto, Rocket & Aged Balsamic*

*Roast Rump of Lamb (Served Pink)  
Fondant Potato, Rosemary Reduction  
(£2.50 Supplement)*

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*Spiced Apple & Pear Crumble, Cinnamon Ice Cream*

*Dark Chocolate Tart, Clementine Sorbet*

*Christmas Plum Pudding, Brandy Anglaise*

*Vanilla Panna Cotta, Roasted Winter Fruits*

*Selection of British & Continental Cheese, Red Onion Marmalade  
(£2 Supplement)*

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*Coffee & Homemade Mince Pies  
£24.95 Person Inclusive of 20% VAT  
Service Charge at your Discretion*