

Christmas 2009 Lunch Menu

*We only use the best local and seasonal ingredients and this menu provides an example of the range of seasonal dishes on offer this December and will continuously evolve throughout.
Available from Monday 7th December to Wednesday 23rd of December Inclusive*

Honey Roast Parsnip & Apple Soup

*Cheshire Old Spot Ham Hock & Black Pudding Terrine
Cranberry Compote*

*Brixham Crab Fishcake
Lemon & Chive Crème Fraiche*

*Goats Cheese & Sun Blush Tomato Terrine
Olive, Tomato & Basil Vinaigrette*

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*Kidderton Ash Goats Cheese & Cranberry Parcels
Creamy Mash potato & Fine Green Beans*

*Horseshoe Farm, Bronze Free Range Turkey "Saltimbocca"
Apricot Polenta, Broccolini, Prosecco & Shallot Sauce*

*Baked "Herb Crusted" Fillet of Scottish Salmon,
Garlic & Parsley Oil*

*Slow Braised Cheshire Pork Belly,
Roast Apple & Potato Mash, Chestnut & Thyme Gravy*

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Selection of Local Artisan Cheese

Plum Pudding "39 Style" Cornish Clotted Cream, Brandy Butter

Warm Panetone Pudding, Vanilla Ice Cream

Clementine Crème Brulee

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Coffee and Petit Fours

£21.50 Person Inclusive of VAT