

# Christmas

## MENU

### STARTERS

#### TRADITIONAL FRENCH ONION SOUP • GF/DF

*Following a 8 hour reduction we serve Gratineed with Emmental Crouton served with homemade crusty white bread*

#### HOMEMADE CREAM OF TOMATO & BASIL SOUP • GF

*Rich Tomato, Basil and Cream Soup served with Homemade Bread*

#### HOMEMADE SILKY SMOOTH CHICKEN LIVER PÂTÉ • GF

*With Granary Toast, Chutney, Cumberland Sauce and Mixed Salad*

#### JACK WRIGHTS GREAT TASTE AWARDS SMOKED SALMON

*Highest grade Scottish cured smoked salmon, Citrus salad, lemon and dill cream cheese*

#### STACKED CRAB • GF/DF

*From Cobble Landing Filey. Crab Stacked with Honeydew Melon Salsa, served with Chive Crème Fraîche and Homemade Brown Bread*

#### HOMEMADE FRENCH WILD MUSHROOM PÂTÉ

*Combination of the best French Mushrooms, Airoilles, Chanterelles, Cepes, Bolets and of course, the Truffle.*

#### FRENCH STYLE GARLIC MUSHROOMS

*Button Mushrooms in Cream, Garlic Olive Oil, served with Boulangerie Bread*

### MAINS

#### TRADITIONAL BRONZED FREE RANGE TURKEY FROM SYKES HOUSE FARM

*Turkey Breast and Leg Meat, Yorkshire Puddings. All the Trimmings with a French Merlot Red Wine Gravy*

#### SUPERB TRADITIONAL BURGUNDY BEEF BOURGUIGNON

*Made with our Red Burgundy Wine and Port, Creamy Mashed Potatoes, Seasonal Vegetables*

#### TWICE COOKED BELLY PORK

*Served with Creamy Mashed Potato's, Seasonal Vegetables and lashings of Cider gravy*

#### UN CRAPEAU DANS UN TROU (TOAD IN THE HOLE)

*Fantastic Homemade Thick Pork Sausages, with a wonderful flavour, in Homemade Yorkshire puddings with Creamy Mash, Seasonal Vegetables*

#### FANTASTIC FILEY FULLY DRESSED CRAB • GF/DF

*Fresh in Today - Whole Crab (fully dressed so you can just enjoy), Salad, Homemade Bread, Chive Crème Fraîche, Served with French Fries*

#### HAND PREPARED WILD SCOTTISH SALMON FILLET EN CROUTE • GF/DF

*Scottish Atlantic Salmon, Intense Flavour, Sautéed Potatoes, Seasonal Vegetables, Thermidor sc*

#### SEAFOOD MONEY BAG AND FRIES

*Crispy Seafood Parcel Filled with Salmon, Haddock, Smoked Haddock, Scallops & Prawns. Served with Samphire and Delicious Lobster Sauce, French fries and Homemade Bread.*

#### WILD MUSHROOM RISOTTO

*Served with grated fresh woodland truffle. Moorish...*

#### FRENCH-MOROCCAN TAGINE • VEGAN • GF/DF

*Comes with a subtle kick. With Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice. Comes with a Little Kick!*

### A SELECTION OF HOMEMADE DESSERTS, CHEESE & ICE CREAM

TWO COURSES • £28.00

THREE COURSES • £33.00