

# Christmas

## MENU

### STARTERS

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

*Following a 8 hour reduction we serve Gratinéed with Emmental Crouton served with Homemade Crusty Bread*

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

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

#### HOMEMADE SILKY SMOOTH CHICKEN LIVER PÂTÉ

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

#### JACK WRIGHTS GREAT TASTE AWARDS SMOKED SALMON • GF/DF

*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

*A combination of the Best French Mushrooms; Girolles, Chanterelles, Cèpes, Bolets and of course the Truffle*

#### FRENCH STYLE GARLIC MUSHROOMS • GF

*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. Served with Creamy Mashed Potatoes, Seasonal Vegetables*

#### TWICE COOKED BELLY PORK • GF/DF

*Served with Creamy Mashed Potatoes, Seasonal Vegetables and lashings of Cider Gravy*

#### UN CRAPEUD 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 & lashings of Rich Gravy*

#### 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 CROÛTE • GF/DF

*Scottish Atlantic Salmon, Sautéed Potatoes, Seasonal Vegetables & Thermidor Sauce*

#### 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.*

#### WILD MUSHROOM RISOTTO

*Served with grated fresh Woodland Truffle. Moorish...*

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

*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