

CHRISTMAS MENU 2019

MENU

Please choose 1 dish from each category below

Starter

Isle of Wight Heritage Tomato (VE)

Green pesto mozzarella, black olive crumbs and micro herbs

Loch Fyne Cured Salmon

Salted baked beetroot, avocado and garden radish

Five Spice Confit Gressingham Duck

Poached cherries and orange

Main course

Miso Glazed Aubergine (VE)

Heritage tomato, spelt and pan-fried tofu

Pan-Fried Halibut

Courgette ribbon, broad bean, peas and English asparagus with dill oil.

Cambrian Sirloin of Beef

Roast garlic bone marrow croquette with heritage carrot

Dessert

Chocolate Fondant

Poached cherries, passion fruit ice cream with honey pecan granola

Bitter Chocolate Walnut Brownie

Pimm's pickled summer berries with vanilla ice cream

Sticky Toffee Pudding

Caramel sauce, mascarpone cream with raspberry

All prices ex VAT

Tea, coffee and Mince Pies

All prices ex VAT