

Festive Menu

2 Courses - £29.00/ 3 Courses - £35.00

STARTERS

Freshly prepared spiced sweet potato and coconut soup, drizzled with cream

Homemade Fishcake on a crisp salad with sweet chili sauce

Honey Glazed Belly Pork served on a bed of salad

Stuffed Portobello Mushroom in a creamy mustard sauce

Chicken Liver Pate served with toasted brioche and homemade chutney

MAIN COURSE

Traditional Roast Turkey Breast with all the festive trimmings

Loin of Cod on a bed of creamed leeks

Slow Braised Pave of Beef in a rich mushroom and red wine sauce on a bed of garlic mashed potato

Timbale of Roast Vegetable with sweet red pepper

All served with seasonal vegetables

DESSERT

Spiced Poached Pear with Madagascan vanilla ice-cream

Christmas Pudding with Brandy sauce

Cranberry and Apple Crème Brulee

Baileys Bread and Butter Pudding

St Clements Cheesecake

