

26th December 2011

£39.95 per person

BOXING DAY DINNER MENU

CREAM OF MUSHROOM SOUP

PRAWNS & AVOCADO SALAD

Prawns with diced avocado in rosemary dressing served with green salad

SMOKED CHICKEN & ASPARAGUS SALAD

Diced chicken mixed with cooked asparagus, baby salad leaves & cherry tomato halved in a honey wholegrain mustard balsamic dressing

SPINACH AND GOATS CHEESE ROULADE

Stuffed with spinach, goat cheese, herbs and sour cream, served with green salad leaf & red pepper coulies

ROLLED BEEF OF BRISKET WITH MUSHROOM & CARAMELISED ONION

A generous piece of tender brisket with onion & mushroom in a red wine sauce

CHICKEN WITH ORANGE & CRANBERRY

A supreme of Cornish chicken breast tender complimented with smooth orange brandy sauce & sumptuous cranberry

MINTED & ROLLED LAMB SHOULDER

Slowly cooked lamb shoulder with mint, brown sugar, soya sauce and all spices glaze on mint sauce and redcurrant jelly served in an onion gravy

FRESH CORNISH BRILL

Pan fried brill with delicately flaky texture, dressed with white wine, mushroom & parsley dill sauce

VEGETARIAN

GOATS CHEESE & SUN BLUSHED TOMATO TART

Crisp cheese pastry filled with goats cheese sauce, topped with vegetables, sun blushed tomato, cheddar cheese and red pesto

SPAGHETTI ALPOMODORO

Served simply with homemade traditional flavours of basil, garlic, onion in red wine, olive oil rich fresh tomato sauce & fresh parmesan

ALL MAIN COURSES ARE SERVED WITH SELECTION OF POTATOES AND VEGETABLES OF THE DAY

IRISH CREAM LIQUER XMAS GATEAUX
Three layers of vanilla sponge filled with a cream liquor mousse

BELGIAN CHOCOLATE CARMEL
Topped with a white chocolate ganache and chocolate shaving to sides with chocolate swirls and seasonal decorations

ITALIAN PANNETONE CHEESE CAKE
A rich west country cream cheese on a digestive biscuit base topped with Italian panettone with linnamon and orange zest with chocolate holly leaves

Menu subject to change without notice

