

Christmas 2010



**Breakfast**

£10.95 per person  
All served with fruit juice, tea and coffee

**Full English**

Your choice of fried or scrambled eggs with bacon, Cumberland sausages, mushrooms, roast tomatoes, beans and black pudding (vegetarian option on request)

or

**Smoked Salmon and Scrambled Eggs**

Oak smoked salmon and free range scrambled eggs on granary toast

add on

**Champagne Breakfast**

£14.95  
includes a glass of delicious Joseph Perrier Champagne

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**Starters**

Chicken liver, orange and port pâté, crusty bread

Roasted parsnip soup drizzled with maple syrup

Smoked salmon and crab parcel, lemon crème fraîche

Brie, spinach and chestnut tart with a red onion marmalade

**Main Courses**

Roast turkey breast served with all the trimmings

Slow cooked haunch of venison, juniper berries, baby shallots and button mushrooms with red wine jus

Five nut roast with basil infused cream sauce

Pan fried seabass, roast fennel and dill with sautéed field mushrooms

10oz rump steak, tarragon butter and slow roasted vine tomatoes

**Desserts**

Christmas pudding served with brandy cream sauce

Lemon cream tart, raspberry coulis

Chocolate pot with homemade shortbread biscuits

Spiced poached pears, chantilly cream

**4<sup>th</sup> Course**

British cheese selection - a selection of cheeses served with apple, celery, crackers and homemade chutney

Two Courses £24.95

Three Courses £28.95

Four Courses £32.95

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**Canapé Menu**

Choose 6 £11.50 per person

Choose 8 £13.50 per person

minimum of 15 people required when ordering from the canapé menu

Balsamic glazed fig wrapped in parma ham

Hoi Sin duck, cucumber and spring onion wrap

Smoked salmon and caviar blini

Roast beef and horseradish crostini

Smoked ham and red onion chutney on granary toast

Mini prawn cocktail

Wild mushroom and parmesan tartlet

Lamb koftas

Blue cheese and quail egg tart

Halloumi, cherry tomato and basil skewer

Turkey, pancetta and cranberry roulade

Chicken liver pâté and chive tartlet

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**Platters**

£60.00 each platter serves 10 people

**Sausage**

a selection of warm sausages served with crusty baguette, English mustard and homemade chutney

**Deli**

grilled halloumi, sun blushed tomatoes, garlic stuffed olives, balsamic onions, babaganoush and houmous served with toasted flat bread

**British Cheeses**

a selection of British cheeses served with grapes, celery, apple, homemade chutney, biscuits and crusty bread

**Jamie's Selection**

chicken and chorizo skewers, duck and apricot spring rolls, homemade battered onion rings, flour dusted squid, hand cut chips, garlic mayonnaise and sweet chilli dipping sauce