



Christmas Menu
Gastro Pub Menu
3 courses £16.00
2 courses £9.95

Starters

Root Vegetable Soup finished with Sage Croutons

Smoked Salmon and Mackerel Pate served with Sliced Fennel Bread

Duck and Champagne Terrine with a Fricassee of Wild Mushroom and Artichoke, Crusty Bread

Wild Mushroom Risotto with White Truffle Oil and a Parmesan Crisp **(V)**

Main Course

Roast Pheasant with Dauphinoise Potatoes, Glazed Carrots and Bramble Jelly

Lamb and Mint Sausages with Mash and Rosemary Onion Gravy

Oven Roasted Fillet of Local Brill, Sautéed Potatoes,
Seasonal Vegetables finished with a Creamy Tomato and Tarragon Sauce

Aubergine Gratin served with a Bitter Leaf and Red Amaranth Salad and Rustic Garlic Bread **(V)**

Traditional Roast Turkey is available with all the trimmings (£3.95 Supplement)

Desserts

Christmas Pudding served with Brandy Cream

Chocolate and Clementine Roulade

Blueberry Trifle with Lemon Curd

Baileys Chocolate Raspberry Torte