



Winter/Christmas A La Carte Menu

From Wednesday 18th November
5pm-9.30pm (last order)

Starters

Creamy Festive Risotto

Toasted Chestnuts, Cranberries, Butternut Squash and Thyme Served
With a Creamy Risotto and Tomato Dressing

Warm Winter Salad

Stilton Cheese, Sautéed Leek, Wild Mushrooms and Hazelnuts gently heated together and Drizzled With Truffle Oil

Confit Guinea Fowl

Guinea Fowl Leg, Slowly Cooked and served With a Fruity Quince Chutney and
Leek Compote

Lemon Sole En Colère

Curled Lemon Sole, Deep Fried and served With our Homemade Tartare Sauce

Soup De Jour

Served With Homemade Bread

Mains

Cérès Free Range Chicken Breast

Served With Cranberry jus-Lie and Brussels Sprouts

Irish Sirloin

(Recommended Not Over Medium)

Served With Horseradish and Pumpkin Purée
(£3.00 surcharge)

Pasta Orzo

Mixed With Pumpkin, Sage and Truffle Oil Served Gratin Style with Gruyere Cheese

Haddock Monte Carlo

Smoked Haddock Served with Tomato Concassées and Cream Sauce

Goose Magret

(Recommended Not Over Medium)

Served With Crème De Marrons, Pickled Pears and Wine Reduction

(Selection of side orders included)

Desserts

Sweet Chestnut and Coffee Petit Pot De Crème

Black Forest Gâteau

Rum Babas

Christmas Pudding and Brandy Custard

Head Chef Sean's Cheese Cake

Specials Also Available

Service is not included; however a discretionary 10% service charge will be added to parties of ten or more

Two Course Meal £22.90

Three Course Meal £26.90



Christmas Lunch Menu

From Monday 30th November
12pm-3pm

Starters

Soup of the Day
With Home Made Bread

Toasted Chestnuts, Cranberries, Butternut Squash and Thyme Served With a Creamy Risotto and Tomato Dressing

Lemon Sole en Colère
Cured Sole Deep Fried and Served with a Home Made Tartare Sauce

Tuna Nicoise Salad
Served with Tomato, Egg, Tuna, Olives, Anchovies and Baby Potatoes

Mains

Escalope of Turkey Breast
Served with a Cranberry Sauce, Brussels Sprouts, Carrots and Cream Potatoes

Pan Fried Smoked Haddock
Served with Mash, Peas and Tartare Sauce

Sirloin Steak
Served with Chunky Chips and Pepper Sauce
(£3.00 surcharge)

Oven Baked Chicken Breast
Served with Quince Chutney , Baby Potatoes, Carrots and Chicken Gravy

Desserts

Christmas Pudding and Brandy Sauce
Head Chef Sean's Cheese Cake
Black Forest Gâteau
Sweet Chestnut and Coffee Petit Pot De Crème

Service is not included; however a discretionary 10% service charge will be added to parties of ten or more

Mon-Wed £15.00 two courses
£17.00 three courses

Thurs-Sun £16.50 two courses
£18.50 three courses



Christmas Opening Hours

Winter/Christmas A La Carte Menu

From Wednesday 18th November

Wed-Sun 5pm-9.30pm

Christmas Lunch Menu

From Monday 30th November

Mon-Sun 12pm-3pm

New Years Eve Set Menu (coming soon)

Private Dining Room available by request

Parties of more than eight people require deposit of £10.00 per person on booking

Deposits are non-refundable and cannot be transferred should numbers in party reduce

Final numbers must be given three days prior to the function

Deposit payments may be made by cheque or calling into the restaurant

**We are closed on 25th, 26th, 27th December and 1st January
Re-open on Monday 28th at 12pm and on Saturday 2nd January 2010 at 12pm**