



December Menu Dinner

Available 1 December through to 22 December
(excluding Sundays & Mondays)

Homemade soup with freshly made bread and butter

or

Prawn and crayfish tail risotto, roasted garlic with fresh herbs

or

Wild mushrooms and sun dried tomato risotto in a cream sauce and finished with Truffle oil

or

Hot smoked breast of duck salad with raspberry and walnut dressing,
bacon, croutons and shavings of Parmesan cheese



Slow roasted haunch of venison, roast potatoes
and a juniper berry and red currant jelly cream sauce

or

Roast Monmouthshire turkey with chestnut and smoked bacon stuffing, bacon rolled chipolata
sausage, roast potatoes and home made cranberry and port wine sauce

or

Fresh salmon Wellington with crab farce set on a lemon and dill beurre blanc, new potatoes

or

Pan roasted free range chicken breast with parsnip purée, roast potatoes and red wine sauce

or

Goats cheese and red onion tart served with dressed mixed leaves, new potato with roasted garlic

Served with a selection of fresh vegetables



Christmas pudding, with brandy cream sauce

or

Affogato vanilla ice cream and fruit stollen

or

Vanilla rice pudding with cinnamon stewed plums

or

Selection of home made ice creams
(Praline, White Chocolate and Rosemary, Whisky and Orange Marmalade)

Selection of cheese and crisp bread supplement £9.90pp

Tea, filter coffee, mince pies

Two courses £29.00 pp Three courses £35.00 pp

