



# CHRISTMAS 2017 MENU

## STARTERS

- Sweet Potato & Butternut Squash Soup with Crusty Bread and Butter (V)
- Smoked Mackerel Pâté with Celeriac Coleslaw and Toast
- Turkey & Stuffing Scotch Egg with Cranberry Chutney
- Pan Seared Pigeon Breast with Chestnut and Mushroom Risotto

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Mulled Wine Sorbet

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## MAINS

- Traditional Roast Turkey with Sausage Meat and Chestnut Stuffing, Yorkshire Pudding, Roast Potatoes, Roast Parsnips, Pigs in Blankets, Brussels Sprouts, Roasted Winter Vegetables and Real Gravy
- Nut Roast Pie with Roast Potatoes, Roast Parsnips, Brussels Sprouts, Roasted Winter Vegetables and Vegetarian Gravy (V)
- Duo of Salmon & Monkfish Tail with Crushed New Potatoes, Wilted Kale and Champagne, Lemon and Herb Beurre Blanc
- Venison Haunch Steak with Red Wine Jus and Winter Bubble and Squeak

## DESSERTS

- Salted Caramel Tart with Baileys Cream and Forest Berries
- Christmas Pudding with Brandy Butter and Cream
- Chocolate, Orange and Cinnamon Bread and Butter Pudding with Vanilla Ice Cream
- Perseverance Cheeseboard (£3 supplement)

## DIGESTIF

Christmas Pudding Vodka

**£27.95PP**

