

# CHRISTMAS EVE CANDLIT DINNER

Christmas Eve Menu 45.00pp

## STARTERS

### ROASTED PUMPKIN & MAPLE SOUP

Pumpkin seed & curly kale, pesto, artisan bread

### FP PRAWN COCKTAIL

Baby gem lettuce, Bloody Mary sauce, pickled fennel & granny smith apple, lemon

### PIGEON & PHEASANT TERRINE

Plum & chilli jam, sourdough crouton

### LOCAL SMOKED TROUT

Chives crème fraiche, lemon, leaves & granary bread

### RED LENTIL, SPINACH & PANEER DAHL

Mint yoghurt, cucumber, poppadum (available vegan)

## MAINS

### PAN SEARED FREE RANGE CHICKEN SUPREME

Grilled courgettes, potato dumpling, roasted cherry tomatoes, thyme jus

### GRILLED FILLET OF SEABASS

Kohlrabi & celeriac ragu, crispy kale & dill volute

### DOUBLE ROASTED SANDRIDGE FARM BELLY OF PORK

Creamy savoy cabbage with chorizo, mash potato & port wine jus

### BAKED STUFFED BEEF TOMATO

Beetroot cous cous, guacamole & cherry tomato salsa

### TRADITIONAL FISH STEW

Catch of the day fish & seafood, tomato, white wine, garlic chilli lemon & chunk of homemade sourdough

## DESSERTS

### TRADITIONAL SPOTTED DICK

English custard

### APRICOT & PISTACHIO PAVLOVA

Apricots soaked in rum, toasted pistachio, Chantilly cream & Rhubarb compote

### CLEMENTINE & GINGER TRIFLE

English custard, fresh cream

### VALHRONA CHOCOLATE MOUSSE

Clotted cream, fruit of the forest coulis

### SELECTION OF GIGGI'S ICE CREAM, THREE SCOOPS

Ask server for flavours

FULL PAYMENT AND MENU PRE-ORDER FOR ALL COURSES DUE DECEMBER 18TH