

CARRIAGES

COCKTAIL BAR • RESTAURANT • ROOMS

Christmas menu

STARTERS

Creamy mushroom and stilton soup

Served with bread rolls and salted butter

Chicken liver pate

Served on herb infused crostines with a sweet onion chutney

Salmon and king prawn fish cakes

Thai inspired fish cakes served with a mango chilli salsa

Five way beetroot salad

Beetroot prepared in five different ways served with chive and goats cheese cream

MAINS

Traditional turkey or beef dinner

Served with all the trimming and chef's homemade gravy

Orange and honey baked ham

Succulent baked ham with goose fat roasted potatoes fresh crisp vegetable and chef's homemade gravy

Herb crusted salmon

With creamy parsley mash, fresh crisp vegetables and homemade hollandaise sauce

Wild mushroom parcels

Wild mushrooms served in a puff pastry casing with a white wine cream sauce

8oz ribeye steak

14 day mature ribeye with roasted vine tomatoes, field mushrooms, triple cooked hand cut chips and homemade onion rings

Seafood pasta

Tiger prawns, mussels and squid in a white wine cream sauce and garlic crumb

CARRIAGES

COCKTAIL BAR • RESTAURANT • ROOMS

Homemade Desserts

Christmas pudding

With your choice of homemade sauce anglaise, double cream or vanilla ice cream

Apple and current strudel

With cinnamon sugar and vanilla ice cream

Poached pears

Cardamom and red wine pears with a hazelnut crumb and pistachio ice cream

Locally sourced cheeses

Served with frozen grapes, celery, artisan crackers and a sweet onion chutney

Sides

Goose fat roasted potatoes

Mixed leaf salad

Crisp vegetables

Garlic bread