



# CHRISTMAS MENU 2015

curried parsnip & apple soup with chives  
chicken liver pate, pear chutney & toast  
baked halloumi with spiced aubergine & tahini  
coconut red curry mussels & sweet basil  
smoked haddock hash, poached egg, curry sauce & crispy savoy cabbage  
beetroot cured salmon, rye bread, mustard dill sauce & lemon  
goats cheese, quince jelly, watercress & toasted walnuts  
braised pheasant, field mushroom & spinach risotto, parmesan & truffle oil

venison apricot & rosemary pie with spiced parsnips  
confit duck leg, roast butternut squash, melted onions, bacon & savoy cabbage  
roast chicken breast chestnut, pork & sage stuffing, brussel sprout hash & cranberry sauce  
jerusalem artichoke, potato, field mushroom, swiss chard & gruyere gratin  
carrot spinach & almond korma, crispy onion & sultana pilaf  
roast cod, chive mash, chanterelle & mustard butter sauce  
baked salmon, roast sweet potato, red wine braised chorizo & watercress  
28 day aged rib-eye steak, with chips, salad & green peppercorn sauce (£5 supplement)

buttermilk pannacotta, poached rhubarb  
spiced pear & apple crumble, cinnamon ice cream  
sticky toffee pudding, vanilla ice cream & caramel sauce  
treacle tart & clotted cream  
hot chocolate fudge sundae & peanut praline  
selection of ice creams & sorbets  
mincemeat frangipane slice with brandy cream

spiced roast parsnips 3.75  
fries 3.75  
buttered brussel tops 3.75  
mixed leaf salad 4.00

Three courses £26.50



**LIGHT**  
ON THE COMMON