

Christmas Menu 2024

French onion soup with a Gruyere croute

Marinated salmon with horseradish cream & herbs with balsamic & Dijon mustard dressing

Twice baked Gorgonzola souffle with poached pear & walnuts

Duck & pork terrine, pistachios, onion marmalade & sourdough toast

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Stuffed escalope of turkey wrapped in bacon, cranberry sauce, sprouts with chestnut & bacon, red cabbage, duck fat roast potatoes

Roasted fillet of cod, mussels, seafood bisque, samphire, spinach, Parmentier potatoes

Pink haunch of venison, red wine & chocolate sauce, creamed cabbage & celeriac, Gratin Dauphinoise

Aubergine parmigiana – aubergine baked in a rich tomato sauce with parmesan, mozzarella & a herb crumb, leaf salad

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Christmas pudding with brandy sauce & redcurrants

Baked ginger & chocolate cheesecake with chocolate orange & ginger ice cream

Yuzu and maple parfait with lemon curd & rosemary shortbread

Quicke's mature cheddar & Croxton Manor Stilton with grapes & biscuits

£30.00 for two courses

£36.50 for three courses

A discretionary 10% service charge will be added to parties of ten or more