



# *December Table D'Hote Menu*

Served 5.30 till 7pm Monday - Saturday

## ***STARTERS***

Soup of the Day with Homemade Bread

Ham Hock, Bury Black Pudding,  
Poached Egg, Wholegrain Mustard Dressing

Smoked Duck, Beetroot and Orange Salad

Goats Cheese Croustade, Sun-blushed Tomato Salsa

Classic Smoked Salmon Salad,  
Caper Shallot and Dill Dressing

## ***MAINS***

Roast Turkey With All The Trimmings

Pan Fried Calf's Liver, Black Pudding Pomme Puree,  
Smoked Bacon and Onion Jus

Breast of Pheasant, Apricot and Sage Stuffing, Braised Red Cabbage,  
Garlic Fondant, Red Wine Jus

Cornfed Chicken Supreme, Irish Cabbage,  
Potato Rosti, Tarragon Cream Sauce

Seared Salmon, Caramelised Cauliflower,  
Fine Beans, Citrus Beurre Blanc

Oven Baked Aubergine Glazed Mozzarella,  
Pesto and Balsamic, Red Pepper Salsa

***£14.95 TWO COURSES***  
***£17.95 THREE COURSES***