



Festive Menu 2023

Served Wednesday – Friday Lunch & Dinner & Saturday Lunchtime from Friday 1st December.

Starters

Seasonal Soup of the Day
Homemade Bread

Red Currant & Goats Cheese Cheesecake
Candied Walnuts, Balsamic Gel

Pressing of Confit Duck Terrine
Poached Kumquats, Blood Orange, Celery Biscuit

Brown Crab Bavarois
Mango, Coriander, Squid Ink Tuille

Main Course

Roasted Vegetable Cottage Pie
Parsnips, Curly Kale, Vegetable Jus

Pan Fried Cornish Cod
Parmesan Gnocchi, Mushroom Duxelle, Mushroom Broth

Braised Brisket of Beef
Champ Mash Potato, Braised Carrot, Red Wine Jus

Tournedos of Bronze Turkey
Roast Potatoes, Brussel Sprouts, Piccolo Parsnip, Cranberry Jus

Desserts

Warm Christmas Cake
Muscovado & Brandy Custard, Maple Orange Marmalade

Passion Fruit Parfait
Chocolate Creameux, Mixed Berry Gel, Sable Biscuit

Selection of Gorse Hill Abbey Ice Creams
Mixed Berry Compote

Selection of Three Cheeses
Biscuits, Grapes, Celery

Three Courses £45

