

# Christmas Menus

Available from Friday 1st December - Saturday 23rd December

Lunch Menu: 2 Courses - £19.95 / 3 Courses - £22.95  
Evening Menu: 2 Courses - £24.95 / 3 Courses - £28.95

## Starters

### **Broccoli & Cropwell Bishop Stilton Soup (v)**

*Tender broccoli and strong Cropwell Bishop stilton soup with a thyme and sea salt crouton. Served with a warm bread roll and butter*

### **Smoked Bacon, Leek & Butterbean Soup**

*Smoked bacon lardons with Lowe's Farm leeks, and butterbeans in a creamy stock. Served with a warm bread roll and butter*

### **Chicken Liver & Cointreau Pâté**

*A smooth chicken liver pâté, topped with a cranberry jelly. Served with toasted bloomer bread and Patchwork's Christmas chutney*

### **Trio of Melon (v)**

*Cantaloupe, honeydew and watermelon served with mulled wine syrup*

### **Prawn Cocktail**

*North Atlantic prawns, bound in a homemade Marie rose sauce on a bed of crisp Iceberg lettuce leaves and served with seeded brown bread.*

### **Wild Mushroom, Goats Cheese & Spinach Bruschetta**

(Evening Menu)

*Fresh wild mushrooms sautéed in a garlic butter, wilted spinach and grilled goat's cheese. Served on a slice of toasted caramelised onion loaf, drizzled with basil pesto.*

### **Venison & Chestnut Potage (Evening Menu)**

*Round Green Farm venison and chestnuts slowly braised in a rich port sauce, served with crusty bread & butter*

## Main Courses

*All served with Lowe's Farm seasonal vegetables.*

### **Traditional Roast Turkey**

*Roasted breast served with "pigs in blankets", crushed new and roasted potatoes, honey roast parsnips, orange & cranberry stuffing and a rich golden gravy.*

### **Braised Beef Stew & Dumplings**

*Tender beef, slow cooked with carrots, parsnips, swede and baby silverskin onions in red wine and thyme. Served with crushed new potatoes and thyme dumplings.*

### **Fillet of Scottish Salmon**

*Lightly grilled fillet of salmon, served with crushed new potatoes and a lemon & dill hollandaise.*

### **Haunch of Venison Steak (Evening Menu Only)**

*Free range 31 day matured Venison steak, cooked pink and served with Chateau potatoes, celeriac purée and a red wine and juniper sauce.*

### **Trio of Seafood (Evening Menu Only)**

*From the coast of Scotland; lightly grilled seabass, salmon, and hake served with rosemary and garlic parmentier potatoes and a lemon and dill cream hollandaise.*

### **Brie, Chestnut and Cranberry Tart (v)**

*A homemade filo pastry tart served with crushed new potatoes and a roasted red pepper coulis.*

## **Desserts**

### **Robinson's Ginger Tom Ale Christmas Pudding**

*Served warm with a homemade brandy sauce.*

### **Raspberry Jam Bakewell**

*Raspberry jam, moist almond frangipane and whole raspberries in a gluten free pastry case. Served with fresh cream.*

### **Milk Chocolate & Honeycomb Torte**

*A rich milk chocolate and honeycomb torte, served with a Chantilly cream.*

### **Strawberry Meringue Roulade**

*Meringue roulade filled with fresh cream and a handmade strawberry filling. Served with Chantilly cream and fresh berries.*

### **Baked Salted Caramel Cheesecake**

*A rich and indulgent baked cheesecake served with a homemade toffee sauce and Chantilly cream.*

### **Cheese & Biscuits**

*A selection of continental and farmhouse cheeses.*

*Served with Patchwork's Christmas chutney, apple, celery, grapes and biscuits.  
(£1.50 Supplementary Charge)*