

FIRST IN LAST OUT

CHRISTMAS MENU

December 2017

STARTERS

Cream of parsnip soup

toasted almonds and truffle oil (v) £4.95

(cream optional)

Hot skillet king prawns

butter, garlic and chives £5.95

Confit duck rillettes

toasted sourdough thins £5.50

Warm roasted vegetable tian

Aubergine, sweet pepper, courgette with Buffalo mozzarella and basil pesto (v) £5.25

Crispy tempura vegetables

Sweet chilli dip (ve) £4.95

MAINS

Roast turkey escalope

sage and apricot stuffing, goose-fat roasted potatoes, honeyed parsnips, glazed carrots, smoked bacon and chestnut gravy £14.95

Sea bass fillet, 'en papillote'

leeks, vermouth and sea vegetables, with crushed potatoes £13.95

8oz Sirloin steak

Hand-cut chips, roasted vine tomato, saute mushrooms £16.95

Chestnut mushroom, lentil, spicy parsnip and cashew nut roast

winter red cabbage, straw potatoes and Brussels sprouts (ve) £12.50

PUDDINGS

Mike's Christmas pudding

fresh cream £6.50

Vanilla Crème Brulee

Cointreau and orange £5.50

Chocolate pot

non-dairy, silky and rich, with crushed nut topping (ve) £5.50

- See regular menu for cheeses and other items •