

ROAST ISLE OF SKYE SCALLOP AND SMOKED SALMON  
ON CHIVE MASH  
VANILLA BISQUE SAUCE



SADDLE OF HARE WRAPPED IN SAGE AND PANCETTA  
ON LEEKS WITH JUNIPER AND GIN  
CRISP ROOT SALAD AND PEPPERED CHERRY COMPOTE

PAN-FRIED LEMON SOLE ON TAGLIOLLINI  
ROPE CULTURED MUSSELS WITH LEMON AND CHIVE SAUCE  
SAUTÉED SQUID WITH LIME AND CHILLI

GOATS' CHEESE, DATE AND SPINACH TORTELLINI  
ROASTED GOATS' CHEESE AND CHAR –ROASTED PEPPERS  
WALNUT DRESSING AND DEEP FRIED SAGE



ROASTED NORFOLK BRONZE TURKEY AND ROASTED PHEASANT  
CHESTNUT AND THYME STUFFING AND ROASTED POTATOES

ROAST SADDLE OF FALLOW DEER ON CABBAGE AND JUNIPER  
PISTACHIO AND TANGERINE STUFFING  
PARSNIP PUREE AND PARSNIP CRISPS

Brussels Sprouts in Lemon Oil, Bacon and Rosemary  
Roasted Cauliflower, Buttered Carrots with Ginger  
Shallot and Cranberry Compote  
Bread Sauce with Sweet Bay



*Cheese Course*

COLSTON BASSET STILTON AND RAGSTONE GOATS' CHEESE  
TROWEY HALL HONEY AND TOASTED PANNETONE



*"Traditional Pud"*

OLD VICARAGE TRADITIONAL  
FLAMED PLUM PUDDING

*"Winter Fruits"*

FRESH FIG ICE CREAM WITH MULLED FRUIT COMPOTE  
BLUEBERRY AND CRÈME DE MURE SHORTBREAD  
FIG AND PORT PUREE

*"Caramel and Apple"*

BRAMLEY APPLE TART WITH CARAMEL SAUCE AND ENGLISH CUSTARD  
APPLE SORBET AND APPLE CRISP

*"Lemon, Passionfruit and Mango"*

CARAMELISED LEMON CREAM WITH PASSIONFRUIT ICE CREAM  
MANGO AND MUSCAT JELLY AND SESAME TUILLE

**CHRISTMAS DAY LUNCH 2011**

**£98.00**