



# FESTIVE MENU - 60

Glass of Cremant de Savoie, methode champenoise

Amuse bouche

## STARTER

Smoked salmon with pink peppercorns & horseradish cream

OR

Duck & port paté with brioche toasts and homemade fig & chilli jam

OR

Beetroot carpaccio with pickles and marinated feta

## MAIN COURSE

Fillet steak OR Hassleback squash

served with gratin dauphinoise, green vegetables,  
house jus and festive trimmings

## DESSERT

Spiced Orange poundcake & marscapone

OR

Warm chocolate brownie & vanilla ice cream

Coffee and biscuits