

## CHRISTMAS EVE DINNER

Three Courses 34.95

### **STARTERS**

Marco's Game Scotch Egg,
Colonel mustard's sauce

The Governor's
French Onion Soup
Sourdough croutons, Gruyère gratinée

Quail's Egg Maintenon

/Maxim's mushroom duxelle, puff pastry,
hollandaise

Salt Roast Beetroot Salad

Candied walnuts, merlot vinegar, seasonal leaves (ve)

Classic Prawn Cocktail À La Russe

Sauce Marie rose, brown bread & butter, fresh lemon

#### MAIN COURSES

Roast Free-Range Turkey
Served with all the trimmings, bread
sauce, cranberry, roasting juices

Grilled Rump Steak With roasted piccolo tomatoes, bearnaise sauce, chunky chips Upgrade to Sirloin Supp &6 Pan Fried Fillet of Trout À La Forestière Buttered English leaf spinach, grilled

Buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

Creamy Polenta
Aged Italian Cheese, grilled woodland
mushrooms, buttered leaf spinach (v)

Gnocchi Pomodoro
Fresh piccolo tomatoes, extra virgin
olive oil, fresh basil (ve)

Pan Roast Venison Fillet, Box Tree braised red cabbage, English steamed dumplings, roasting juices

#### SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50

Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25 / Macaroni Cheese 4.25

#### DESSERTS

Traditional Plum Pudding
Served with brandy sauce

Mr Coulson's Sticky Toffee
Pudding

Glace beurre cafe de Paris, butterscotch sauce

70% Dark Chocolate Mousse Crème Chantilly, hazelnut nougatine



Chef's Selection of Ice Creams & Sorbets
Speak to your server for today's flavours



MARCO PIERRE WHITE

EST<sup>D</sup> 1961









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