

# **FROM THE 1<sup>ST</sup> DECEMBER**

## **CHRISTMAS MENU**

### **STARTERS**

*Ascot Grill crayfish and crab cocktail, chicory salad,  
picked cucumber, brown bread*

*Chicken and black pudding roulade wrapped in pancetta,  
pear and apricot chutney, soda bread*

*Grilled courgettes, ricotta cheese and black garlic,  
pesto, red quinoa and aubergine tartar*

*Confit duck spring rolls, mango crème fraiche,  
chilled spiced gazpacho*

### **MAIN COURSES**

*Breast of Norfolk turkey, stuffing and all the trimmings*

*230g Rump steak, tomato, watercress, triple cooked  
chips and red wine jus*

*Sea bass, samphire, brown shrimps, spinach velouté  
and mashed potatoes*

*Beetroot and goats cheese risotto*

### **DESSERTS**

*Christmas pudding cheesecake  
with a brandy sauce*

*Belgium waffle sundae with milk chocolate sauce*

*Berry panna cotta, mix berry compote,  
amaretti biscuit*

*Cheese board with a fig chutney*

**2 Courses £25/3 Courses £30**

*If you have any allergies or dietary requirements, please let us know prior to ordering  
A discretionary service charge of 10% will be added to your bill & VAT is included*