

# Christmas Menu For 2018

Please note many of our dishes can be prepared Gluten Free, Vegan and Vegetarian.  
Let us know in advance and we will do our best to accommodate you.

**Glass of Mulled Wine or Cranberry Juice on arrival**

## STARTERS

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**Roast parsnip & chestnut soup**

**Spiced cod & prawn fishcake, pickled courgette, baby gem**

**Pork & brandy pate, spiced chutney, crusty bread**

**Stilton pate with walnut brittle and drunken figs**

## MAINS

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**Roast sirloin of British beef**

Yorkshire pudding with rosemary & madeira gravy

**Gressingham Duck breast**

plum stuffing wrapped in smoked bacon

**Wild mushroom and almond nut roast**

a red wine and shallot sauce

**All served with Mashed Potato, Roast Potato, Honey Roasted Parsnips,**

**Brussels Sprouts, Carrots and Braised Red Cabbage**

**Oven baked halibut**

wilted greens and caper sauce

## PUDDINGS

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**Hand & Heart homemade Christmas pudding with a brandy sauce**

**Plum and pear frangipane tart, vanilla ice cream**

**Chocolate and seville orange cheesecake**

**Homemade chocolate truffles and coffee**

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**Long Clawson Stilton, homemade chutney and a glass of vintage port**

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**1 course**

£25.95

**2 courses**

£27.95

**3 courses**

£29.95

**4 courses**

£35.95

**Please note if you would like the cheese and port as a 2nd or 3rd course it**

**will incur a**

**£3 supplement**

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This menu will be available from 1st December 2018 (excluding Sundays)

Booking and a deposit of £10 per head are required.

Please telephone (01159 582456) or email ([handandheart@ntlworld.com](mailto:handandheart@ntlworld.com)) to make an enquiry or reservation.