



The Loft



Festive Menu - Runs from 01 Dec - 25 Dec 2018

Three courses £ 25.95

Starters

Homemade cream of Roasted Parsnip and Pear Soup served with crusty Rustic bread and butter.

Deep- fried Almond Crusted Brie Cheese served with Crispy Salad and Cranberry Sauce.

Tender fried Calamari Strips, lightly dusted in a fine breadcrumb, served with Tartar sauce and dressed Salad.

Pork Liver Pate with Duck and Orange served with Mango Chutney, Salad and Toasted Rustic Bread.

Mains

Fresh Fillet of Hake with Champagne and Sage sauce ,Gratin Dauphinoise , seasonal Vegetables.

Roast Chicken Fillet with sautéed vegetables, Parkin , Parsnip puree and Orange & Ginger Sauce.

Spinach and Ricotta Cannelloni with garlic bread and salad.

Desserts

Trio of Chocolate Quenelles on a crispy bar of Almond sponge and Ganache Feuillentine.

Homemade Sticky Toffee Pudding served with Vanilla Ice Cream & Toffee Sauce.

Mango & natural fruit juices Sorbet.

Followed by tea or coffee.

