

Le Caveau RESTAURANT

December Menu

(Available Tuesday -Friday 12noon-1pm & 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £39.00 or

Three courses from £50.00

Starters

Whipped Duck liver and Port pate, crispy onions, pickled mushrooms, toast and chutney.

Seared King scallops, grilled haggis, mustard mayonnaise.

Char Sui glazed pork belly bites, sesame seeds, coriander emulsion.

Flaked Oak smoked salmon & pickled beetroot salad, horseradish dressing.

Grilled goats cheese, ratatouille, basil pesto.

Main Courses

Ballotine of turkey, pigs in blanket, fondant potato, sage and onion stuffing, turkey gravy.

Pan fried fillet of cod roasted red pepper and tomato sauce, saute potatoes and kale.

Roasted Butternut squash, sweet potato and apricot tagine, saffron and lemon rice.

Slow cooked beef cheeks, blue cheese mash, red wine gravy.

Pan roasted breasts of pheasant, wild mushroom, pancetta and creamy puy lentils.

Main courses come served with carrot and parsnip gratin for the table. Additional sides available @ £6.50

Fries / Buttery mash / Parmentier potatoes / Mixed greens/ Roasted cauliflower cheese

Desserts

Traditional Christmas pudding, rum sauce.

Red velvet Basque style cheesecake, Buckfast cranberry compote.

Crème brulee (ask for todays flavour).

Trio of Cheese from The Courtyard Dairy.