

Le Caveau

RESTAURANT

Festive Lunch Menu

(Available Tuesday -Friday 12noon to 1pm)

Two courses from £34.00 or

Three courses from £40.00

Starters

Korean fried pheasant, lemon mayonnaise.

Duck liver Pate, homemade chutney and toast.

Grilled goats cheese, slow roasted tomatoes and red peppers, balsamic dressing.

Gin and citrus cured salmon, sauce Gribiche.

Main Courses

All Served with Parmentier potatoes and honey roasted carrots and parsnips.

Slow cooked beef cheek, blue cheese mash, leeks, red wine jus.

Pan roasted fillet of seabass, saffron and lemon sauce.

Ballotine of turkey, apricot and rosemary stuffing, pig in blanket, cranberry relish,
natural jus.

Wild mushroom and pearl barley risotto, crispy brie, lemon and thyme beurre blanc.

Additional sides £5.95

Fries / Buttery mash / Spiced fruity red cabbage

Desserts

Traditional Christmas pudding, rum sauce.

Orange burnt Basque cheesecake, mulled cranberry compote.

Dark chocolate, whisky and Tunnocks torte, Buckfast ice cream.

Trio of Cheese from The Courtyard Dairy.