

The Pines Hotel

FESTIVE MENU

Starters

Cream of spiced carrot soup (V) (GF)

Chicken liver and cognac parfait tomato chutney, toasted bloomer, dressed rocket

Smoked salmon and prawn cocktail (GF)

Grilled goats cheese walnuts, raisins, honey, truffle oil (V) (GF)

Tomato and artichoke salad basil dressing, hazelnuts (V) (VE) (GF)

Mains

Roast turkey sausage meat stuffing, chipolata wrapped in bacon, rich roast gravy

Braised beef steak red wine, thyme, baby onion, mushroom and bacon sauce (GF)

Seared salmon fillet samphire, caper, cucumber, gherkin, dill salsa (GF)

Mushroom, pine nut and truffle oil risotto (V) (VE) (GF)

Butter bean, courgette and aubergine curry braised basmati rice (V) (VE) (GF)

Desserts

Christmas pudding brandy sauce

Homemade chocolate brownie vanilla ice cream

Spiced orange and vanilla panna cotta pistachios, raspberry sorbet (GF)

Deconstructed pineapple and mango cheesecake coconut sorbet

Cheese and biscuits

Lunch

2 courses and coffee - £29

3 courses and coffee - £34

Dinner

2 courses and coffee - £33

3 courses and coffee - £37