



the Cavalier

Christmas Fayre

Evening Menu

December 1st – 30th excludes Christmas Day

On Arrival

A glass of Kir Royal & home marinated olives

Starters

Chef's Potato, Leek & Thyme Soup (V)
with granary toast & butter

Homemade Cognac Chicken Liver Parfait
with an onion & cranberry compote & granary toasts

Smoked Salmon & Gravadlax
with a horseradish crème fraiche & granary toasts

Goats Cheese & Spiced Apple Samosas (V)
Served with a date & walnut compote

Main Courses

Traditional Roast Turkey Breast
served with all the trimmings, roast potatoes & red onion gravy

Beef Fillet Medallions
on whole grain mustard mash with roast shallots with a port wine & thyme jus

Oven Roasted Cod
on a white bean, pepper, tomato & chorizo fricassee with a herb & caper salsa

Spiced Pumpkin, Spinach & Mushroom Parcel (V)
On herb basmati rice with a rich Massala cream sauce

(All dishes are accompanied with buttered seasonal vegetables)

Desserts

Traditional Christmas Pudding
topped with brandy sauce, fruits and nuts.

Chef's French Dark Chocolate Cake
served with a Clementine Chantilly cream

Homemade Vanilla & Wild Berry Cheesecake
with cream & berry coulis.

To Finish

Tea or Coffee
served with homemade truffles

£23.50