



Christmas Menu 2018

Upstairs

£26.95 Per Person

STARTER

Grilled Asparagus Salad, Parma Ham, Truffle lemon Drizzle

Rillette of Smoked Salmon, Cream Cheese & Cucumber, Pink peppercorn & dill dressing

Glazed Goats Cheese, Poached pears, Rocket, Port & Herb Dressing

Duck & chicken liver parfait, toasted brioche, red onion marmelade

Roast Tomato & red pepper soup (v)

Marinated Tiger Prawns, Asian stir fried Vegetable noodles

Trio of melons, winter berries (v)

MAINS

Traditional roast turkey and ham, chipolatas, stuffing,
rich roast gravy and cranberry sauce, usual trimmings

Slow Roast Pork Belly, Braised Red Cabbage & Cranberry, Crushed potatoes, Honey Cider jus

Wildfire prime 8oz Ribeye steak, chargrilled to your preference, cajun onion rings, home
blushed tomato, hand cut chips and peppercorn sauce.

UPGRADE (8 oz Beef Fillet Upgrade available - £7 supp.)

Add some extra sides why not! –

French Beans, Portobello Mushroom, Rocket & Parmesan Salad – all at **£2.95**

Supreme of Salmon, Wilted Spinach, Crushed New Potatoes,
Dill lemon Cream Sauce

Stilton & Chestnut Flat Cap Mushrooms, Chopped potatoes, sun dried tomatoes, Balsamic glaze

Mediterranean Vegetable Linguine (v)

WILDFIRE CHRISTMAS DESSERTS

Traditional Christmas pudding with a brandy sauce

White chocolate & Raspberry Cheesecake, mango coulis

Lemon Sorbet

Eton Mess- strawberry, meringue and chantilly crunch cream

Profiteroles, Warm Chocolate Sauce

Chocolate tart with a raspberry coulis

Selection of British & French cheeses, hand made biscuits and crudités. (Supp £3)