



# Christmas Menu 2019

*Upstairs* £28.50 Per Person

## STARTER

Grilled Asparagus Salad, Parma Ham, Truffle lemon Drizzle

Smoked Salmon Roulade with Salmon Mousse , Toasted sliced Ciabatta, 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, Sauteed Kale, 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 or Mango 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)

Service charge is not included and is left to your discretion for groups of 4 or less. Groups of 5 or more persons will have a 10% Service Charge for both food and drinks added to your bill