



Christmas Menu 2019

Downstairs £26.95 Per Person

STARTER

Roast Tomato & red pepper soup (v)
Scotch Smoked salmon, Sliced ciabatta, Lemon & Herb dressing
Glazed goats cheese tartlet, Cranberry compote, Baby leaf salad
Duck & chicken liver parfait, toasted brioche, red onion marmelade.
Marinated Tiger Prawns & Chorizo Skewers, Tomato Jam, Leaf Salad
Fan of Galia Melon, mixed fruit compote (v)

MAINS

Traditional Roast Turkey, Ham & Stuffing, chipolatas, traditional vegetables & jus

8oz Ribeye Steak, French fries, grilled tomato, pepper sauce

Or why not **upgrade to a 10oz Ribeye for £4**

Or a 6oz fillet for £7

Or Add a side – **French Beans, Mushrooms, Rocket & Parmesan Salad** £2.95 each

Duck Leg, Sauteed Kale, Pomme puree, Orange thyme jus

Slow Roast Belly of Pork, Broccolini, Crushed potatoes, Cider and honey jus

Salmon Fillet, Wilted Spinach, Saffron Rice, chive beurre blanc

Butternut Squash, Feta Cheese, Mediterranean Cous-Cous salad (v)

WILDFIRE CHRISTMAS DESSERTS

Traditional Christmas pudding with a brandy sauce

Chocolate tart with a raspberry coulis

Eton Mess, Strawberry, Meringue and Chantilly crunch cream

Profiteroles, Warm Chocolate Sauce

White Chocolate & Raspberry Cheesecake

Lemon sorbet

Selection of French/British Cheeses, Crackers, Grapes & Celery (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