



— Christmas at Neill's Hill —

Red lentil, carrot & butternut squash soup with crusty bread

Grilled goats' cheese salad with roast beetroot, clementines & pecans

Mushroom, spinach & chestnut arancini with rocket & apple salad

Smoked salmon with caper & dill dressing, pickled shallots & soda bread croutons

Roast breast of duck with noodle salad, soy & sesame dressing

Chicken liver pâté with onion marmalade & toasted brioche

Middle Eastern butter beans with roast carrots, preserved lemons, spinach & fried halloumi

Homemade nut roast with all the Christmas trimmings

Roast fillet of seabass with prawn Thai green curry, pak choi & steamed rice

Roast turkey with all the Christmas trimmings

Slow cooked lamb shank with lentil, chorizo & root vegetable stew

Flat iron steak with chips & pepper sauce (served pink)

Sirloin steak with chips & pepper sauce (£5 supplement)

Christmas Pudding with whipped cream and brandy butter

Apple crumble with custard

Mango & passion fruit posset with meringue & coconut shortbread

Profiteroles with whipped cream, hot chocolate sauce & roast hazelnuts

Ice cream or sorbet selection

Brie & stilton with grapes, celery, onion marmalade and biscuits

Lunch Tuesday - Thursday & Sunday **£35** Friday **£38.50**

Dinner Tuesday - Thursday **£36** Friday - Saturday **£40**

A SEPARATE VEGAN/VEGETARIAN MENU IS ALSO AVAILABLE
FOR ALLERGENS AND INTOLERANCES PLEASE CONTACT THE RESTAURANT