


Christmas dining and parties 2010

Starters


Spiced butternut squash soup

with crème fraiche and root vegetable crisps 

Smoked Scottish salmon

with free range egg, chive and caper dressing

Roasted red pepper and cream cheese ravioli

with pesto dressing 

Potted duck

fig and balsamic chutney

Main courses

Wild venison casserole

savoy cabbage with lardons and dauphinoise potatoes

Creamy wild mushroom, chestnut and Stilton linguine

with truffle oil 

Poached organic Irish salmon

puy lentils, wilted spinach and sun blush tomato butter

Turkey escalope

chestnut and sage stuffing, spiced red cabbage, traditional mash
with a Port and redcurrant gravy

Puddings

Rich chocolate tart

with Devonshire clotted cream.

Cropwell Bishop Stilton

with green tomato chutney and biscuits.

Pear and winter spice crème brûlée

Christmas pudding

and brandy butter.

Freshly ground coffee and Christmas cracker

Two courses £24.95 or three courses £28.95

DAVY'S

Est. 1870

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Priced include VAT, service charge not included. Prices and content may vary please check with the Winebar when booking. As our kitchen handles products that may contain nuts we cannot guarantee that any of our dishes are free from nuts or nut trace elements