



THE COURTSIDE BISTRO

Christmas Menu 2017

Starter

Devon Crab Pate with prawns, seaweed tartare served with melba toast & garnish

Darius Hand Cured Smoked Pork Tenderloin thinly cut served with Gills homemade chunky piccalilli, crusty bread & bistro salad

Smoked Salmon and Boursin Salad served with lemon wedge

(v) Sweet Potato, Coconut & Chilli Soup

Main Course

Traditional Roast Turkey with all the trimmings!

Norwegian Sea Trout topped with a prawn perfection served with herby new potatoes, seasonal vegetables and a pot of creamy grigio and dill sauce on the side

Clementine Duck moist meat yet crispy skinned duck breast in a clementine and prosecco compote served with new potatoes and the season's finest vegetables

(v) Individual Suet Pudding old English spinach, cherry tomato and mozzarella cheese pudding served with roast potatoes and the season's finest vegetables

Dessert

Individual Christmas Pudding served with thick Christmas cream

Gingerbread Sparkle Cheesecake served with vanilla pod ice cream

Wi - Fi waffle ice cream & fruit indulgence

Individual Cheeseboard with caramelised red onion chutney

£20 – 2 Course

£25 – 3 Course

Table Crackers & Mince Pies