



## *Christmas 2011*

Cream of white onion with roast garlic and thyme; served with warm Irish soda scone

Soup of the day served with Tapa organic bread (vegan)

Home-smoked aubergine and tomato pate served with home-made lavash (vegan)

Herb pancakes with lime butter and sautéed halloumi

Trio of smoked fish: smoked salmon, lemon and dill pate; hot smoked salmon and sliced smoked trout; served with baby capers, horseradish crème fraiche and Tapa toast.



Stuffed winter cabbage parcels with chickpea and pine nut pilaf, tomato and white wine sauce (vegan)

Risotto of creamed pumpkin with spiced red pepper coulis and herb oil

Whole baked sea bass stuffed with a confit of fennel and orange, served with crushed potatoes

Fillet of Gloucester Old Spot pork with boulangere potatoes and roast pear and cider cream



Classic sticky toffee pudding with date and butterscotch

Hot chocolate pot with mulled winter berry compote and cream

Poached pear with licorice and blackcurrant syrup; served with ice-cream

Selection of fine cheeses served with cranberry chutney



*2 courses £17.95; 3 courses £21.95; Bookings from 11 – 23 December*

We have a selection of delicious organic wines, cava and prosecco to accompany your meal, and freshly roasted coffee to finish it off. Try our exclusive Bruichladdich Organic 2003 whisky. Great with a slice of Tapa organic Christmas cake.

*We cook from scratch so we may be able to omit some ingredients to make a dish gluten free, vegan or allergen free*