



stones

R E S T A U R A N T

CHRISTMAS 2009 LUNCH MENU SERVED 12-2PM

STARTERS

chef's tasting
menu
2009

LEEK AND POTATO SOUP (V)
chive oil

SMOKED HADDOCK AND SPRING ONION RISOTTO
finished with parmesan

wed 19th aug
wed 16th sept
wed 21st oct
wed 11th nov

CHICKEN LIVER AND WILD MUSHROOM FRICASSEE
toasted brioche

wine matching
will be
available

MAINS

ROASTED BREAST OF TURKEY
confit potato, sprouts, pancetta and chestnuts, cranberry jus

5 courses
for just £21.00

FISH OF THE DAY
crushed potatoes, creamed leeks, saffron and chive veloute

modern british
tapas night
every thursday
evening from
6.30-9pm

BUTTERNUT SQUASH AND RED ONION TARTLET (V)
wilted baby spinach, feta cream

DESSERTS

CHRISTMAS PUDDING
brandy ice cream, crème anglaise

PEAR AND ALMOND TART
armagnac ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESE
homemade tomato chutney, rosemary and sea salt biscuits

Three courses £17.50