

Christmas Party Menu

2 Courses £26 – 3 Courses £30

Goats Cheese, Honey, Walnut and Rosemary 'Rarebit', mixed salad (v)

Duck Croquettes, spiced fruit compote

Oak Smoked Salmon, toasted rye bread, citrus crème fraiche

Prawn Bisque - with mascarpone and fresh herbs

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**Roast Turkey Breast with Pork, Apple and Sage Stuffing** - with thyme sauce,  
parsnip purée, roasted carrots, brussels sprouts, pigs in blankets

**Herb crusted filet of Hake** – Jerusalem artichoke purée and crispy cauliflower

**Tender Beef Ribs** - with creamed wild mushrooms, brussels sprouts and truffle  
potato purée

**~Pumpkin Canneloni** - sage butter sauce, spinach and pine nuts

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Clementine and Custard Tarte

Christmas Fondant Soufflé– white chocolate and spices outside, with mincemeat and
dark chocolate melting interior, and nutmeg ice cream

Drunken Winter Fruits – dried apricots, prunes and raisins soaked in Cognac,
over vanilla ice cream

Stilton and Pears - with warm oat biscuits

Cheese with homemade oat biscuits

Mince pie ice cream

Seared Scotch fillet, spinach, wild mushrooms, truffle mash and beef jus

~Roquefort Crème Brûlée (v)

~Winter Salad –

~Crab Bisque –

~Foie Gras Terrine -

~Croustillant de Chèvre Chaud –

~Cranberry, Brie and Onion Tarte (v)

~Pumpkin, Leek and Spinach Strudel

Truffle mash

Jerusalem artichoke

White truffle

Onion tarte

Pear and stilton tarte

Salmon tartar, pink grapefruit and fennel

Confit rabbit (terrines) apple and fennel salad

Game Terrine – apple and fig jam

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**~Roast Turkey Breast with Pork, Apple and Sage Stuffing –**

**~Wild Mallard Duck –**

**~Filet of Hake –**

**~Beef Bourguignon –**

**~Winter Salad - with Parma Ham, Comté, dried cranberry and mixed salad**

~Crab Bisque – with fennel cheese straws

~Beef Bourguignon – with carrots, wild mushroom, potato purée and crispy bacon

~Duck Mallard – with roasted winter fruits, parsnip puree and parsnip crisps

~Wild Mushroom, Chestnut and Leek Tart (v) with wilted spinach

~Roasted Butternut Squash Salad – with dried sour cherry, walnuts  
and sage dressing (v)

~Filet of Plaice stuffed with Spinach – basil pesto and crispy *pommes dauphines*

~Roquefort Crème Brûlée (v)

~~~~~Apple Tarte 'fine' – flaky pastry filled with roasted apples and  
walnuts,

with lavender ice cream

~Foie Gras Terrine - with spiced quince compote and toasted brioche

~Clementine and Cointreau Crème Brûlée

~Warm Pecan Tart–

~Christmas *Fondant* –

~Apple Tarte 'fine' –

~Drunken Winter Fruits –

~Clementine and Custard Tarte

~Warm Pecan Tart– with vanilla ice cream and crispy honeycomb

Parsnip, Chestnut soup with bacon crisps

Celeriac, Hazelnut and White Truffle Soup

Pumpkin and White Truffle soup

, ginger croutons

toasted rye bread, smoked salmon, citrus crème fraîche,

prawn gratin

beef carpaccio

turbot goujons

duck croquettes

