



Christmas Party Menu 2011

Hats, crackers and whistles

A fruit infused white rum cocktail, accompanied by parsnip crisps

To start

Jerusalem artichoke soup with morels

Chicken liver parfait with grape chutney

Brown shrimp cocktail with garlic mayonnaise

Goats cheese bavarois with a parmesan crust and blueberry compote

Scottish beetroot cured salmon, warm blinis, celeriac slaw, watercress & horseradish

Mains

Roast free range turkey, sage & onion stuffing, Wiltshire bacon & chipolata, duck fat roast potatoes, Brussel sprouts with Alsace pancetta, Chantennay carrots, cranberries & gravy

Roast fillet of cod, wilted spinach with mashed potato and butter sauce

Braised Angus beef cheeks in red wine, mashed potatoes, parsnip puree and kale

Wild mushroom, fresh chestnut & leek suet pudding, Ratte potatoes, chard & cep gravy

Puddings, desserts and cheese

Sticky toffee pudding with triple jersey cream

Panettone ice cream with wild cherries in kirsch

Warm chocolate fondant with redcurrant sorbet

Christmas pudding with prune and armagnac ice cream

British cheese plate with toasted walnut & sultana bread, almond & fig cake and quince

To finish

Coffee, chocolate truffles, pistachio biscotti

Menu @ 2 course £23.50pp 3 courses £27.50pp

