

Christmas Eve 2009

Menu

Appetiser

Rustic Winter Vegetable

Mincestrone, parmesan, eroutons

King Scallop, Chorizo & Thermidor Tart

Garlic rouille

Portabella Mushrooms in Roquefort Cream v

Toasted thyme brioche, parsnip crisps

Smoked Duck Breast

Parma ham, red onion chutney

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Main Courses

all served with a winter vegetable selection or salad bowl

Scotch Salmon Fillet

Wrapped in pancetta, spinach & potato cake, chilli jam drizzle

Gressingham Duck Breast

Apricot & honey cous cous, dauphinoise potato

Char grilled loin of English pork

Apple fritter, hash brown rosti, barbecue sauce

Pan fried halloumi v

Sweet potato, red pepper salsa

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Dessert

Ginger & passion fruit cheesecake

Orange & oat biscuit crumb

Vanilla panna cotta

Mango & star anise compot

Strawberry & cassis ice cream

Hazelnut praline, brandy snap basket

Trio of Cheeses ~ French Brie, English Stilton, Smoked Oakwood Cheddar

served with grapes, celery & water biscuits

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Fresh Filter Coffee Festive mints

£28 per head

includes entrance, service & VAT

