



CHRISTMAS DAY MENU 2018

Starters

Chestnut & Wild Mushroom Soup, Truffle Oil, Homemade Bread

“Hot” Smoked Salmon, Crab Pâté, Melba Toast, Chive Mayonnaise

Pigeon Breast, Hazelnuts, Raspberry Balsamic, Pigeon Terrine, Frisée

Goats Cheese Mousse “Mille-fueille”, Caramelised Red Onion, Sunblushed Tomato, Balsamic

Prosecco Sorbet & Grapes

Mains

Traditional Roast Turkey with all the Trimmings & Roast Gravy

Poached Loin of Rabbit, Rabbit Bon Bon, Carrot Purée, Pancetta, Green Beans, Mustard Cream Sauce

Nut Roast, Trio of Tomato, Rocket

Poached Monkfish Tail, Chorizo, Smoked Paprika & Vegetable Broth

All served with Seasonal Vegetables & Potatoes

Desserts

Christmas Pudding, Brandy Sauce, Redcurrants

White Chocolate Panna Cotta, Textures of Raspberry

A Selection of Ice Creams, Brandy Snap Biscuit, Coulis

Passionfruit Cheesecake, Coconut, Honey, Yoghurt Purée

A Selection of Cheeses

with Celery, Caramelised Walnuts, Frozen Grapes, Apple, Biscuits & Fruit Chutney

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

Please also be aware that some of our Game Dishes may contain shot.