



CHRISTMAS PARTY MENU 2019

£32.50

(£38.00 with a glass of prosecco on arrival)

STARTERS

Pumpkin, almond & kirsch soup (ve)

Traditional pork "terrine de campagne"
pickled vegetables, seasonal chutney & toasted baguette

Classic prawn cocktail
prawn toast

Spiced sweetcorn fritter
smoked chipotle mayonnaise (ve)

Potted smoked salmon & horseradish cream
pickled cucumber, salmon caviar, toasted baguette

MAINS

Slow cooked beef bourguignon
smooth mash

Duck leg confit
red thai curry sauce & spiced crushed potatoes

Free range bronze roast turkey & chestnut stuffing
slow roasted vegetables, bread sauce & port gravy

Grilled sea trout
prawn potatoes & bouillabaisse sauce

Moroccan spiced vegetables
lentils, chickpeas, jewelled almond & pistachio cous cous, fig leaf oil dressing (ve)

DESSERTS

Winter spiced bread & butter pudding
brandy anglaise (v)

Cherry, apple & almond crumble
vanilla ice cream (ve)

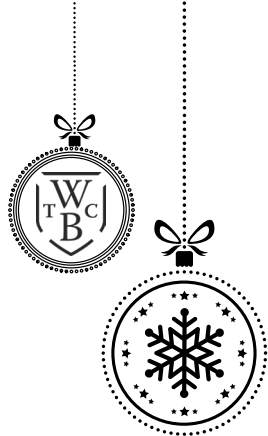
Chocolate & citrus orange cup
chocolate mousse & crumble, mascarpone cream (v) (without mascarpone)

Steamed treacle sponge pudding
orange & Cointreau sauce, salted caramel ice cream (v)

Filter coffee or tea & mince pie

OPTIONAL CHEESE COURSE

(instead of dessert 5.00 or as an extra course 10.00)



CHRISTMAS DAY 2019

95.00 six courses with a glass of Buck's Fizz
(40.00 for children aged 12 or under)

Pumpkin, almond & kirsch soup (ve)

Salmon trio

*Salmon gravadlax, hot smoked salmon & salmon rillettes
with salmon caviar, sorrel & citrus mayonnaise*

Vegetable escabeche

*smoked paprika Padron peppers, fennel, braised grelot onion, glazed aubergine,
grilled artichoke & saffron vinaigrette (ve)*

"Beef Wellington"

roast free range beef fillet, wild mushrooms, black truffle sauce

"Beetroot Wellington"

roast beetroot, truffled artichoke, mushrooms, black truffle sauce (ve)

Both "Wellingtons" served with:

*truffled mousseline potatoes, pickled girolle mushrooms, tenderstem broccoli
& butternut squash with toasted hazelnuts*

Free range bronze roast turkey & chestnut stuffing

slow roasted vegetables, bread sauce & port gravy

Fillet of sea trout

herb puree & Champagne sauce

For the table:

roast potatoes, brussels sprouts and slow roasted vegetables

Sorbet "Kir Royal" (ve)

Matured, home made Christmas pudding (v)

cherry compote & brandy Anglaise

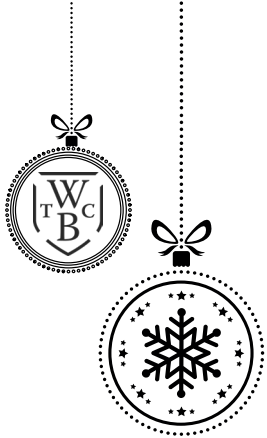
Chocolate Feuillantine (v)

*layered chocolate sponge, mousse & hazelnut crisp, dark chocolate glaze,
hazelnut cream, chocolate sauce & sweet black cherries*

Grilled pineapple with cherry compote & a citrus biscuit (ve)

Truffled Columiers cheese & accompaniments

Filter coffee or tea & mince pie



NEW YEARS EVE MENU 2019

55.00 with a glass of prosecco on arrival

APPETISER

Shallot soup with winter thyme (ve)

STARTERS

Grilled queen scallops with tomato butter

Tartine of Loch Fyne smoked salmon
salmon caviar & cream cheese

Mezze Platter (ve)

*Harissa glazed aubergine, globe artichoke, falafel with coconut cashew cream,
houmous selection, pomegranate seeds, cherry tomato salad & flatbread*

MAINS

Roasted duck breast
roast & pureed pumpkin, Dauphinoise potato, Madeira dressing

Hake fillet with "fruits de mer"
Champagne sauce, wilted spinach

Golden beetroot tart
caramelised shallot, pear, apricot & pecan salad (ve)

DESSERTS

Sicilian orange cake & vanilla ice cream (v)

Espresso coffee tiramisu

Poached winter fruits, citrus biscuit (ve)

Filter Coffee or Tea