

CHRISTMAS DAY

£85 per person

AMUSE BOUCHE

Trio of mini blini's, Smoked Salmon and Caviar, shredded Guinea Fowl with Chestnut and Roquefort Cheese with Grape.

STARTER

Choice of either
Mussel and Sea Bream Bouillabaisse scented with Thyme, Parsley and Orange Zest, finished with cracked Black Pepper.
Served with toasted Ciabatta.
or
Hot Smoked Duck Breast on a Fig, Ginger and Clementine Salad.

PALATE CLEANSER

Lemon and 'Fizz' Sorbet

MAIN COURSE

Ballotine of Apricot stuffed Turkey Breast, Pigs in Blankets, Roasted Potatoes, Winter Bubble & Squeak, Roasted Parsnips, Seasonal Vegetables with a Cranberry & Sauvignon Blanc Gravy.

Pan Seared Halibut with Fondant Potato, Charred Leeks, Sautéed Mushrooms, Seasonal Vegetables and a Lemon Basil Velouté.

Mulled Wine Braised Venison Loin served with Rosti Potatoes, Yorkshire Pudding, Cranberry and Celeriac Puree, Seasonal Vegetables and a Mulled Wine and Horseradish Jus.

Butternut Squash, Chestnut and Cranberry Nut Roast with a Cranberry Crumb, Roast Potatoes, Roast Parsnips, Seasonal Vegetables and Roasted Root Vegetables with a thick Onion Gravy.

DESSERT

Traditional Christmas Pudding with Brandy Sauce.
Chocolate Orange Tart with Chantilly Cream.
Plum and Berries Soufflé with Vanilla Ice Cream.
A selection of Cheeses served to your table.

Please advise at time of booking of any guests who have a food intolerance.

BOOKING FORM

Please write quantities in the boxes
for Christmas Day Meals

Adult
Child

AMUSE BOUCHE
Trio of Mini Blini's, Smoked Salmon and Caviar,
shredded Guinea Fowl with Chestnut and
Roquefort Cheese with Grape

STARTER

Mussel and Sea Bream Bouillabaisse
 Hot Smoked Duck Breast

PALATE CLEANSER

Lemon and 'Fizz' Sorbet

MAIN COURSE

Ballotine of Apricot stuffed Turkey Breast
 Pan Seared Halibut
 Mulled Wine Braised Venison Loin
 Butternut Squash, Chestnut & Cranberry Nut Roast

DESSERT

Traditional Christmas Pudding with Brandy Sauce
 Chocolate Orange Tart with Chantilly Cream
 Plum and Berries Soufflé with Vanilla Ice Cream
 A selection of Cheeses served to your table

Organiser's Name _____

Company Name (if applicable) _____

Address _____

_____ Postcode _____

Date of dining _____

Number in party _____ Preferred Time _____

Deposit enclosed _____