



# CHRISTMAS PARTY MENU 2019

£32.50

(£38.00 with a glass of prosecco on arrival)

## STARTERS

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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

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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

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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)*

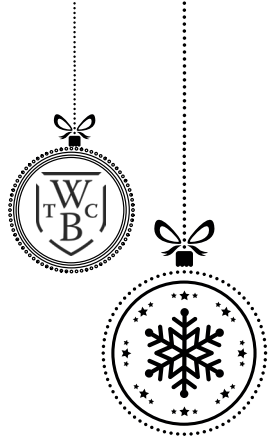
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Filter coffee or tea & mince pie

## OPTIONAL CHEESE COURSE

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(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)

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## 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)*

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## "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*

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## Sorbet "Kir Royal" (ve)

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## Matured, home made Christmas pudding (v)

*cherry compote & brandy Anglaise*

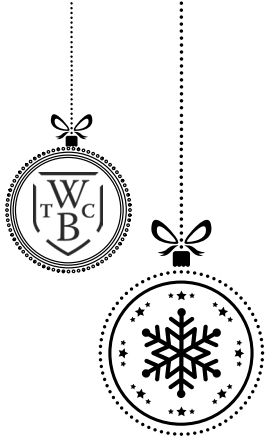
## Chocolate Feuillantine (v)

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

## Grilled pineapple with cherry compote & a citrus disc (ve)

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Truffled Columiers cheese & accompaniments



## NEW YEARS EVE MENU 2019

55.00 with a glass of prosecco on arrival

### APPETISER

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Shallot soup with winter thyme (ve)

### STARTERS

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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

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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

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Sicilian orange cake & vanilla ice cream (v)

Espresso coffee tiramisu

Poached winter fruits (ve)

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Filter Coffee or Tea