



Christmas Day Menu 2018

Canapes

Parma Ham Rosettes, Parisienne of Melon
Mini Bacon and Mushroom Quiche, Truffle Oil
Mozzarella Pearls with Roasted Cherry Tomatoes on Corn Bread

Starters

Apple and Celeriac Soup, Toasted Chestnuts
Cured Prosciutto, Grilled Green Asparagus, Glazed Pear,
Crumbled Stilton Cheese and Buttermilk Dressing

Intermediate

Hot Smoked Salmon, Clementine and Chicory Salad, Dill and Lemon Dressing

To Follow

Duo of Raspberry and Blueberry Sorbet, Splash of Sparkling Prosecco

Mains

Roast Norfolk Turkey Breast and Thigh, Chestnut and Sage Stuffing,
Yorkshire Pudding, Chipolatas, Roast Potatoes and Gravy

Slow Braised Beef Rib, Baby Potatoes, Thyme and Shallot Hot Pot
served with Buttered Soy Cabbage

Pan Seared Chalk Stream Trout, Sun Dried Tomato and Caper Ragout,
Chorizo and Coriander Crushed Potatoes

Roast Mediterranean Vegetable and Goats Cheese Wellington
with Sorrel and Baby Spinach Cream

All served with Seasonal Vegetables

Dessert

Christmas Pudding with Brandy Sauce

Individual Red Currant and Amarula Cheesecake served White Choc Chip Sauce

Apple and Cinnamon Bavarois, Walnut and Lime Shortbread Biscuits
and Candied Orange

Selection of Local and Imported Cheeses, Savoury Biscuits,
Homemade Chutney with Grapes and Celery

To Finish

Fresh Filter Coffee or Tea with Petit Fours

£75 Per Person