

Christmas Eve Dinner Menu

Confit pheasant leg, Parsnip puree and vegetable crisps.

Warm salad of scallops with
caper and parsley dressing.

Oven roasted fig stuffed with brie with toasted walnut pesto and leaves.

Squid risotto with griddled squid rings.

Tomato and basil Soup

Or

Pink grapefruit and bergamont sorbet.

Sliced duck breast on braised red cabbage with damson gravy.

Lamb cannon served pink with a celeriac and pear puree
and a port and red currant jus.

Beer steamed cod fillet with shallots, peas and crispy bacon.

Grilled fillet of salmon with asparagus and griddled prawns
with sherry butter sauce.

Wild mushroom risotto with parmesan shavings and herb oil

Mince pie bread and butter pudding.

Baked vanilla cheesecake with apricot puree and glazed apricots.

Black treacle Ice cream.

A selection of Cheese and Biscuits.

Freshly ground coffee and petit fours served in the lounge.

