



Christmas Private Dining Menu 2010

Select 1 Choice from the following options

Starters

Turnip soup garnished with braised wild Aylesbury duck leg and a port wine reduction

Scottish smoked salmon and haddock terrine served with a Haines farm poached egg and wholegrain mustard dressing

Slow cooked Wick Manor pork belly accompanied with pickled white cabbage and an apple and tarragon foam

Mixed micro leaf and Bramley grilled apple salad sprinkled with garlic croutons, walnuts and a basil dressing (V)

Main Courses

Roasted Devon Rose free range turkey roulade with roast potatoes served with glazed carrots, brussel sprouts and cranberry sauce

Roast fillet of Irish beef with hickory smoked potato purée, sautéed cep mushrooms and bone marrow sauce

Scottish salmon steak served with braised red cabbage, parsley mash and lemongrass dressing

Paxton & Whitfield's St. Eadburgh cheese and spinach cannelloni (V)

Desserts

Traditional Christmas pudding served with brandy sauce

Bread & butter pudding topped with Drambuie custard

Chocolate brownie with ganaché, white chocolate jelly and peanut butter ice cream

Coffee & Mince Pies

