





Christmas Set Dinner Menu 2012

Bread and dips

Amuse bouche

Fresh soup of the day

Lobster tortellini, seared scallops, spinach, lemongrass air

Terrine of local shot game, quail's egg, pickled woodland mushrooms, truffle mayonnaise, brioche

Sorbet

Ballontine of turkey with nutmeg scented mousse wrapped in smoked bacon, confit leg croquette, chestnut and sage stuffing, cranberry compote, cider gravy

Mustard and herb crusted loin of venison, root vegetable gratin, pickled brambles, spinach, parsnip, pan juices

Pan roasted fillet of wild sea bass, grilled crevettes, smoked garlic and thyme mash, leeks, carrot, chive foam

Pre dessert

Warm Christmas pudding, brandy sauce, red currant marshmallows

Mulled wine bavariuos, pear tart tatin, vanilla anglaise, caramel ice cream

Passion fruit soufflé, chocolate, cinnamon crumble, clementine ice cream

Coffee and petit fours

Every moment is an Experience to be Enjoyed

