





## **Christmas Lunch Menu 2012**

Bread and dips

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Amuse bouche

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Fresh soup of the day

OR

Shellfish risotto, roast cherry vine tomatoes, lemon zest, fresh herbs

OR

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

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Sorbet

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

OR

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

OR

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

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Warm Christmas pudding, brandy sauce, red currant marshmallows

OR

Mulled wine panna cotta, pear tart tatin, vanilla anglaise, caramel ice cream

OR

Hot chocolate fondant of Criollo and Tinitario beans, caramelized pineapple, pina colada sherbet

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Coffee and petit fours

£39.50 per guest



Every moment is an Experience to be Enjoyed