





Christmas Set Dinner Menu 2012

Bread and dips

Amuse bouche

Fresh soup of the day

OR

Lobster tortellini, butter poached langoustines, spinach, lemongrass air

OR

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

Char-grilled Manx scallop, lemon and saffron risotto, chive oil

Sorbet

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

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

Selection of cheeses

Pre dessert

Warm Christmas pudding, brandy sauce, red currant marshmallows

OR

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

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

Coffee and petit fours

£59.50 per guest

Every moment is an Experience to be Enjoyed

