



DAFFODIL CHRISTMAS DAY

2012

Champagne & Canapés

Roast Parsnip & Chestnut Soup

truffle honey & thyme

Cornish Crab served out of the shell

mayonnaise, lemon, grilled bruschetta

Terrine of Chicken, Duck Liver & Ham Hock

raisin purée, toasted brioche

Grilled Leeks & Wild Mushrooms on Toast

poached egg & hollandaise

Blood Orange Granita

Fillet of Salmon wrapped & baked in Puff Pastry

caviar & chive cream sauce

Roast Turkey

sausage & bacon roll, sage & onion stuffing

cranberry & bread sauce, roasting juices

Goat's Cheese, Pine Nut & Spinach Wellington

cranberry sauce

All main courses accompanied with seasonal vegetables & potatoes

Traditional Christmas Pudding

rum & raisin ice cream

White Chocolate Pannacotta

mixed berries, crunchy meringue, mulled wine jelly

Selection of British Artisan Cheeses

celery, grapes, chutney & walnut bread

Coffee with Mince Pies & Stollen

£95 per person
including VAT at 20%