



Limetree Kitchen

Christmas 2012

2 courses £21, 3 courses £26

I'll Start With...

Hot smoked salmon, marinated beetroot, horseradish crème fraiche and local leaves.

Chicken liver and white truffle parfait, toasted brioche with orange and Cognac marmalade.

Cropwell Bishop and walnut tartlet with cranberries, winter leaves and a Muscat reduction

And then:

Roasted breast and braised leg of local pheasant with a chestnut puree, brussel sprouts, goose fat roasted potatoes, pancetta crisp and Port jus.

Roasted fillet of hake, Provencal vegetables, parmentier potatoes and pesto butter.

Roasted root vegetable pie with puff pastry, bubble and squeak and parsnip crisps

Followed by:

Dark chocolate parfait, with a chocolate and Amaretto sauce and cherry sorbet

Selection of homemade ice creams and sorbets

Selection of local and European cheeses

And finally:

Tea/ coffee and Petit fours