

Christmas Eve 2012

Selection of hot & cold canapés

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Oxtail and winter vegetable broth  
with a poached quail egg  
or  
Cauliflower velouté with blue cheese  
marinated in vintage port

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Ravioli of Scottish lobster and salmon with
tomato chutney and a chervil and lobster bisque
or
Pan fried foie gras and apple tart with
salt caramel and apple jelly
or
Truffle and potato gnocchi with a light
Jerusalem artichoke cream

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Blackened loin of Casterbridge beef with a peppercorn  
crust, creamed spinach and roasted garlic potato fritters  
or  
Roulade of monkfish and duck confit with charred bell peppers,  
dill crushed new potatoes and a passion fruit and pepper jus  
or  
Lasagne of winter vegetables with a butternut squash  
puree and a tomato and courgette beignet

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Iced Christmas pudding parfait with a warm pickled
cranberry gel and baileys ice cream
or
Coxes apple mille feuille with tonka bean ice cream
or
Selection of British and continental cheeses
served with flavoured wafers

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Coffee & chocolates

£62.50 per person