



CHRISTMAS DAY 2017

£99

CANAPES

a selection of hand prepared miniatures

Ⓟ PARSNIP AND APPLE VELOUTÉ
walnut pesto

Ⓟ WHIPPED GOATS CHEESE

infused with garlic and thyme. Compressed figs, marinated cranberries, toasted pine nuts

SMOKED CHICKEN AND CONFIT DUCK TERRINE
poached fruits, golden sultanas, parsnip purée

SAFFRON POACHED SCALLOPS
winter apple salad, chorizo and black pudding

FREE RANGE NORFOLK BLACK TURKEY

sage and chestnut terrine, duck fat roasted potatoes, sprout tops, sage jus

SOUTH COAST TURBOT

ragout of mussels and squid, truffle parmentier, saffron cream sauce

DUO OF WINDLEY LAMB RUMP AND NECK
honey glazed carrots and parsnips, pomme purée

Ⓟ MUSHROOM, SPINACH AND BRIE WELLINGTON
tomato and red pepper salsa

SALTED CARAMEL AND CHOCOLATE DELICE
coffee ice cream, banana purée

PASSION FRUIT CRÈME BRULÉE
coconut and pink peppercorn shortbread

APPLE SPONGE INFUSED WITH CALVADOS
apple marshmallow and toffee sauce

CHRISTMAS PUDDING PARFAIT
eggnog cream, nutmeg shortbread

SWEET MINCEMEAT OPEN TART
Daltons of Ashbourne clotted cream

SEASONAL CHEESEBOARD WITH FRUITS
artisan crackers, fruits and homemade chutney