

Christmas Menu 2009

Canapé

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Tian of Poached Scottish salmon with tiger prawns

Goat's cheese and red pepper potato cakes with fresh pesto

Baked Field mushroom stuffed with stilton and wrapped in Parma ham

Pan fried pigeon breast and orange salad

Spiced parsnip and apple soup with walnut toast

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Turkey escalope wrapped in bacon with a sage,
pork and cranberry stuffing, baby roast potatoes, parsnips,
and a red wine gravy

Breast of Barbary duck on a thyme mash with a bramble and redcurrant jus

Fillet of Scottish salmon and King scallops on wilted baby spinach
with a champagne veloute

Fillet of Lamb on a butternut squash puree
With dauphinoise potatoes and a red wine jus

White nut roast on a potato rosti with a rosemary gravy

All served with fresh vegetables

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Christmas pudding with a grand marnier crème anglaise

Raspberry and white chocolate Eton mess

Stem ginger parfait

Warm chocolate and orange fondant

Sorbets/ice cream

Selection of cheeses with chutney

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Coffee and petit fours

£28.95 per person inclusive of vat
optional 10% service charge applies to parties of six or more