

Christmas Eve Dinner Menu

Char grilled venison strips with saffron and parsnip puree
and pickled beetroot.

Warm salad of scallops wrapped in Parma ham with
caper and parsley dressing.

Oven roasted fig stuffed with brie with toasted walnut pesto and leaves.

Crab risotto with griddled squid rings.

* Spiced parsnip and apple Soup

Or

Plum Damson sorbet.

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Sliced duck breast on braised red cabbage with damson gravy.

Herb crumbed lamb rack served pink with a celeriac and pear puree and a
port and red currant jus.

Beer steamed hake with shallots, peas and crispy bacon.

Grilled fillet of salmon with asparagus and carrot ribbons
and sherry butter sauce.

Polenta and roast pepper stack with roasted squash and
balsamic honeyed gravy

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Mince pie bread and butter pudding.

Baked vanilla cheesecake.

Luxury chocolate Ice cream.

A selection of Cheese and Biscuits.

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Freshly ground coffee and petit fours served in the lounge.

£50.00 per person.