

CHRISTMAS EVE DINNER MENU

£35 per person

Served from 6.30pm to 9.30pm, no deposit required

STARTERS

Cream of chicken soup, garlic croutons, tarragon oil

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English mustard and parmesan risotto, queen scallops, crispy leeks, lobster oil

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Smoked halibut, pearl barley muffin, baby beetroot salad, horseradish mousse

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Goats cheese mousse and courgette cannelloni, white balsamic and puy lentil salad

MAIN

Roast sirloin of English beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce

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Roast breast of duck, garlic dauphinoise potatoes, braised red cabbage, kumquat chutney, red wine sauce

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Pan fried breast of chicken, wild mushroom ravioli, leek and cep stir fry, savoy cabbage, roast chicken and ginger sauce

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Baked fillet of red mullet, salt and pepper squid, cauliflower puree, chilli and marjoram dressing, parmesan crisp

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Butternut squash fondant, goats cheese crumble, ratatouille of vegetables, basil emulsion

DESSERTS

New York vanilla cheesecake, raspberry sorbet

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Iced coconut parfait, pineapple and mango salsa

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Milk chocolate panna cotta, red currant, orange crumble

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Selection of English cheeses served with apple chutney, biscuits, bread

