Christmas Fayre Menu

Available from the 1st to the 23rd December 2019 for Lunch or Dinner when requested at the time of booking. All guests in the party must choose from this menu and a Minimum of 48 hours notice is required for reservations.

Pre Dinner Canapés
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To Start
North Sea Cod, Smoked Haddock & Potato Fricassee.
Or
Parsnip Soup, Curry Sabayon, Caramelised Honey
Or
Roast Pigeon Breast, Braised Red Cabbage, Cherry Jus.
Or
Arancina, Tomato Comopte, Basil Dressing.
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To Follow
Slow Cooked Turkey Breast, Potato Fondant, Chestnut & Sprout Sauté.
Or
Organic Salmon, Squash & Sage Risotto, Caviar Velouté.
Or
Bavette Steak Bourguignon, Pomme Puree, Beef Dripping Sauce.
Or
Butternut Squash & Chestnut Strudel, Sprout Sauté, Beetroot dressing.
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To Finish
Milk Chocolate & Salt Caramel Delice, white Chocolate Sorbet.
Or
Warm Christmas Pudding, Honey & Cinnamon Ice Cream.
Or
Farmhouse Cheese
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Coffee served with sweet mince pie Party Crackers

(£35.00 per person inclusive of VAT.)
Christmas Eve Dinner Menu
24th December 2019

Carol Singing in the Link Bar & Library Pre Dinner Canapés
(Fine Brut Champagne)

Langoustines
Cucumber & Horseradish Panna cotta, Yuzu, Crème Fraîche
(Fine Vintage Wine)

Pea & Pancetta Soup
Crispy Quails Eggs
(Fine Vintage Wine)

Rutherford Estate Roe Deer Loin
Pumpkin, Passion Fruit Chocolate Jelly
(Fine Vintage Wine)

Iced Lime Parfait
Lemon Grass, Honey & Ginger Custard
(Fine Vintage Wine)

Coffee with Petit Fours.

£130.00 per person

Our menu includes the Wines and Champagne as specified above and VAT. Carol Singing commences at 7:15 p.m., while your pre-meal canapés and champagne are served, later you will be escorted to your table for dinner at 8.00 p.m. approximately.
Christmas Day Lunch Menu
25th December 2019

Hot Christmas Punch

Canapes

Pressed Ham Smoked Chicken & Foie Gras, Chamomile Gel, Piolane Toast.

or

Crab & Prawn Tian, Lemon Crowdie, Caviar, Apple and Cucumber

Sweet Potato, Ginger & Coconut Soup, Coriander Sabayon.

or

Roasted Onion & Thyme Consommé, Caraway Gnocchi.

Free Range St Bride’s Farm Turkey, Pistachio & Cherry Stuffing, Jus Roti.

or

Dry Aged Beef Fillet, Ox tail Bon Bon, Cep Puree, Bone Marrow Sauce.

or

Roast Halibut, Parsnip Puree, Golden Raisin & Spring Onion, Verjuice Sauce.

Tonka Bean Crème Brule, Almond Sorbet, Dark Chocolate Water Ganache.

or

Warm Christmas Pudding, Salted Caramel Ice Cream, Muscovado.

or

Farmhouse Cheese, Fig Pastry Straws, Candied Pecans.

Coffee & Mince Pies

Fresh Fruits, Nuts and Christmas Crackers

Price per person £120.00 inclusive of Meal, Christmas Punch and VAT.

Under 12’s Menu £50.00

Service Time between 12.30 and 2.00 p.m. Please arrive 30 minutes before your reserved dining time.
Santa's Afternoon Tea

Hot Mulled Wine
(Warm Cinnamon Spiced Nuts)

Savoury
Strong Cheddar & Chive Quiche - Home Made Pork Prune Sausage Roll -
Black Pudding Bob Bon - Roast Turkey & Cranberry Sandwich

Sweet
Warm Plain and Mixed Peel Scones, Clotted Cream, own-made
Strawberry.
Macaroon - Honey and Ginger Bavarois
Lemon Drizzle Cake - Chocolate Gateaux - Warm Sweet Mince Pie

Choice of Teas or Coffee and Christmas Cracker
£25.00 Per Person. Available 1st to 23rd December 2019, Booking required.