



CHRISTMAS DAY 2017 MENU

PRE STARTER

TO START

Game consommé, foie gras & marinated plums

Lobster cocktail avocado, tomato jelly & Marie Rose espuma

Minestrone of vegetables, basil & goat's cheese (v)

Half dozen oysters, red wine & shallot vinegar

TO FOLLOW

Roast Sirloin of beef, Yorkshire pudding & braised shin

Grilled sole, baby vegetables & caviar butter sauce

Roast turkey with traditional garnish

Baked brioche, wild mushrooms, duck egg & truffle hollandaise

TO FINISH

Colston Bassett Stilton, quince jelly, Braeburn apples & celery

Christmas pudding, vanilla custard and caramel ice-cream

Ginger bread mousse, poached pear and cardamom

Pomegranate panna cotta with pomegranate & orange sauce

Coffee, tea & mini mince pies

4 Courses for £100