

CHRISTMAS PARTY MENU 2019

32.50 *per person*
(38.00 with a glass of prosecco on arrival)

Starters

PUMPKIN, ALMOND & KIRSCH SOUP (ve)

TRADITIONAL PORK "TERRINE DE CAMPAGNE"
pickled vegetables, seasonal chutney & toasted baguette

CLASSIC PRAWN COCKTAIL *with* PRAWN TOAST

SPICED SWEETCORN FRITTER
smoked chipotle mayonnaise (ve)

POTTED SMOKED SALMON & HORSERADISH CREAM
pickled cucumber, salmon caviar, toasted baguette

Mains

SLOW COOKED BEEF BOURGUIGNON *with* SMOOTH MASH

DUCK LEG CONFIT
red thai curry sauce & spiced crushed potatoes

FREE RANGE BRONZE ROAST TURKEY & CHESTNUT STUFFING
slow roasted vegetables, bread sauce & port gravy

GRILLED SEA TROUT
prawn potatoes & bouillabaisse sauce

MOROCCAN SPICED VEGETABLES
lentils, chickpeas, jewelled almond & pistachio cous cous, fig leaf oil dressing (ve)

Desserts

WINTER SPICED BREAD & BUTTER PUDDING
brandy anglaise (v)

CHERRY, APPLE & ALMOND CRUMBLE
with vanilla ice cream (ve)

CHOCOLATE & CITRUS ORANGE CUP
chocolate mousse & crumble, mascarpone cream (v) (without mascarpone)

STEAMED TREACLE SPONGE PUDDING
orange & Cointreau sauce, salted caramel ice cream (v)

FILTER COFFEE OR TEA & MINCE PIE

Optional cheese course

(instead of dessert 5.00 or as an extra course 10.00)

B R A S S E R I E B L A N C



CHRISTMAS DAY 2019

95.00 *six courses with a glass of Buck's Fizz*
(40.00 for children aged 12 or under)

PUMPKIN, ALMOND & KIRSCH SOUP (ve)



SALMON TRIO

*Salmon gravadlax, hot smoked salmon & salmon rillettes
with salmon caviar, sorrel & citrus mayonnaise*

VEGETABLE ESCABECHE

*smoked paprika Padron peppers, fennel, braised grelot onion, glazed aubergine,
grilled artichoke & saffron vinaigrette (ve)*

“BEEF WELLINGTON”

roast free range beef fillet, wild mushrooms, black truffle sauce

“BEETROOT WELLINGTON”

roast beetroot, truffled artichoke, mushrooms, black truffle sauce (ve)

Both “Wellingtons” served with:

*truffled mousseline potatoes, pickled girolle mushrooms, tenderstem broccoli
& butternut squash with toasted hazelnuts*

FREE RANGE BRONZE ROAST TURKEY

*chestnut stuffing, slow roasted vegetables,
bread sauce & port gravy*

FILLET OF SEA TROUT

herb puree & Champagne sauce

For the table:

roast potatoes, brussels sprouts and slow roasted vegetables

SORBET “KIR ROYAL” (ve)



MATURED, HOME MADE CHRISTMAS PUDDING (v)

cherry compote & brandy Anglaise

CHOCOLATE FEUILLANTINE (v)

*layered chocolate sponge, mousse & hazelnut crisp, dark chocolate glaze,
hazelnut cream, chocolate sauce & sweet black cherries*

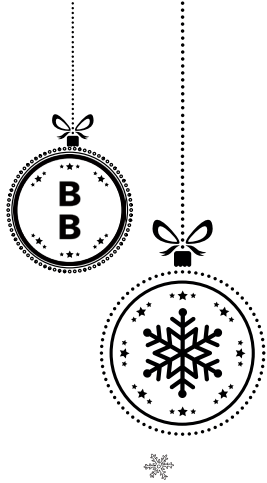
GRILLED PINEAPPLE WITH CHERRY COMPOTE & A CITRUS BISCUIT (ve)



TRUFFLED COLUMIERS CHEESE & ACCOMPANIMENTS

FILTER COFFEE OR TEA & MINCE PIE

B R A S S E R I E B L A N C



NEW YEARS EVE MENU 2019

55.00

with a glass of prosecco on arrival



Appetiser



SHALLOT SOUP WITH WINTER THYME (ve)

Starters

GRILLED QUEEN SCALLOPS WITH TOMATO BUTTER

TARTINE OF LOCH FYNE SMOKED SALMON

salmon caviar & cream cheese



MEZZE PLATTER (ve)

Harissa glazed aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread



Mains

ROASTED DUCK BREAST

roast & pureed pumpkin, Dauphinoise potato, Madeira dressing

HAKE FILLET WITH "FRUITS DE MER"

Champagne sauce, wilted spinach

GOLDEN BEETROOT TART

caramelised shallot, pear, apricot & pecan salad (ve)

Desserts

SICILIAN ORANGE CAKE & VANILLA ICE CREAM (v)



ESPRESSO COFFEE TIRAMISU



POACHED WINTER FRUITS, CITRUS BISCUIT (ve)

Filter Coffee or Tea



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