

Christmas Day Menu

Assorted canapé on arrival



Chicken & pine nut terrine served with an apple & sultana chutney

Lemon marinated tiger prawns served with a sweet chilli sauce

Sweet potato croquettes served with a mango salsa & a medley of dressed leaves

Duck consommé with a quails egg & cheese straws



Roast Norfolk turkey & honey roasted ham with chestnut & thyme stuffing, served with chipolata & bacon, homemade cranberry sauce & a roast turkey jus

Supreme of Scottish salmon with king prawns, pan-seared with pak choi & a calvados cream sauce

Roasted fillet of beef on a potato rosti served with a rich brandy jus

Portabella mushroom filled with ricotta cheese with spinach & served with a chive & tomato cream sauce

All mains will be served with traditional roasted and minted new potatoes, mixed seasonal vegetables & swede mash



Christmas pudding with Cornish clotted cream & brandy sauce

Warm chocolate fondants with a hot chocolate & whisky sauce

Rum, raisin & pear crumble served with an orange infused custard

Caramelised oranges served with a hot cherry compote & vanilla ice cream



Assorted cheese plate



Freshly ground coffee & homemade mince pies with brandy butter



£60 per adult

Adults £60.00 and Children £40.00 (to be paid in full by November 30th 2010). Choices for each course must be pre-ordered.