

Christmas 2009 Dinner Menu

*We only use the best local and seasonal ingredients and this menu provides an example of the range of seasonal dishes on offer this December and will continuously evolve throughout.
Available from Monday 7th December to Wednesday 23rd of December Inclusive*

Roast Pumpkin & Garlic Soup, Parmesan Crisp

*Mosaic of Local Game En Croute
Juniper Berry Jelly*

*Twice Baked Goats Cheese Soufflé
Chive Butter Cream Sauce*

*Smoked Salmon & Poached Salmon Terrine
Horseradish Crème Fraiche*

oOo

Slow Cooked Lamb Shank Basted with Rosemary & Redcurrant

*Horseshoe Farm Bronze Free Range Turkey "Saltimbocca"
Apricot Polenta, Broccolini, Prosecco & Shallot Sauce*

*Baked Fillet of Scottish Salmon
Parcel of Roast Winter Roots, Crab & Tomato Veloute*

*Kidderton Ash Goats Cheese & Cranberry Parcels
Creamy Mash potato & Fine Green Beans*

oOo

Selection of Local Artisan Cheese

Plum Pudding "39 Style" Cornish Clotted Cream, Brandy Butter

Warm Chocolate Tart, Soused Cherry Compote, Parsnip Ice Cream

Clementine & Grand Marnier Crème Brulee, Roast Winter Fruit Compote

oOo

Coffee and Petit Fours

£32.50 Person Inclusive of VAT