

## *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 7<sup>th</sup> December to Wednesday 23<sup>rd</sup> 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*

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*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*

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*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*

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*Coffee and Petit Fours*

*£32.50 Person Inclusive of VAT*