

Christmas Eve 2009

Jerusalem Artichoke Soup, Winter Truffle Fondue Cream

*Pan Fried Breast of Wood Pigeon,
Mulled Cherry, Black Pudding & Pancetta, Puy Lentil & Red Wine Sauce*

Hot Spiced Confit Duck Leg, Beetroot Salad, Warm Cranberry & Orange Dressing

Salad of Grilled Sea Trout, Scallop Ceviche, Braised Fennel, Sauce Escabeche

Goats Cheese & Sun Blush Tomato Terrine, Olive, Tomato & Basil Vinaigrette

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Baked Fillet of Wild Halibut, Lobster Ravioli, "Café de Paris" Hollandaise

*Roast Loin of Cumbrian Venison,
Fondant Potato, Redcurrant Compote, Roast Barley & Shallot Sauce*

Roast Charolais Fillet of Cheshire Beef, Oxtail Mash, Burgundy Five Hour Sauce

Traditional Roast Horseshoe Farm Goose, Sage & Onion Stuffing, Roast Gravy

Kidderton Ash Goats Cheese & Cranberry Parcels, Creamy Mash Potato, Fine Green Beans

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Trio of Citrus Desserts- Citrus Tart, Lemon Pudding, Citrus Sorbet

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

Warm Chocolate Tart, Soused Cherry Compote, Parsnip Ice Cream

Iced Drambuie Parfait, Spiced Clementine's & Shortbreads

Selection of Local Artisan Cheeses

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Coffee and Champagne Truffles

£42.00 per person inclusive of Vat