

Christmas Menu 2016

Cured salmon gravlax, Scottish lobster and prawn tian
Mango and tomato salsa

Spiced parsnip and pumpkin soup,
with herb crème fraiche

Roast Pheasant breast with sage and cranberry stuffed ballontine of
turkey, roast potato, seasonal vegetables and cranberry sauce

Selection of cheese from the British Isles with homemade chutney:

Christmas pudding cheesecake served with
apple and pear compote and crème anglaise

Vegetarian-

Gruyere, potato and truffle tart
with mixed leaves and beetroot dressing

Woodland mushroom polenta and spinach tian,
grilled red endive and chive beurre blanc