



## CHRISTMAS CELEBRATION MENU

DECEMBER 2018

### CELERIAC & BLUE CHEESE VELOUTE

Crispy Onions, Artisan Bread

### TRIO OF BEETROOT GALETTE

Goats Cheese crumb, dressed Rocket, Sourdough Croutes

### CHICKEN LIVER PARFAIT

Fig and Apricot Chutney, Brioche, Watercress

### SMOKED SALMON & PRAWN MOUSSE

Avocado Salsa, toasted Ciabatta, Lemon Balm

• • • •

### ROAST CHESHIRE TURKEY

Goose Fat Potatoes, Honey Glazed Parsnips, Brussel Sprouts, baby Carrot, Chestnut and Sage Stuffing, Pigs in Blankets, Turkey Gravy

### FEATHER BLADE OF BEEF

Creamed Potato, tender stem Broccoli, braised Red Cabbage, crispy Celeriac, Red Wine Sauce

### FILLET OF SEA BREAM ROASTED NEW POTATOES

Lemon and Caper Beurre Blanc, griddled Asparagus, Freshwater Clams.

### SPINACH

Parmesan and Nutmeg Cannelloni, Tomato and Basil Ragout, Roquette

• • • •

### CHOCOLATE DELICE

Raspberry Tuille, Gingerbread Ice Cream, Chocolate Crumb

### SELECTION OF 3 CHEESES

Grapes, Celery, Chutney and Crackers

### MULLED APPLE TARTE TATIN

Hazelnut Praline, Vanilla Chantilly

### BELLE EPOQUE XMAS PUDDING

Brandy Cream, Redcurrants

• • • •

£30.00 LUNCH

•  
•  
•  
•

£35.00 DINNER