

CHRISTMAS PARTY BEATS

MENU

Please choose 1 dish from each category below

Starter

Smoked salmon and trout rilette

Sauce gribiche, citrus gel with horseradish snow

Smoked chicken pave

Parsley ketchup with bbq'd leeks and tarragon

Confit scallion and dolcelatte tart (V)

Fig chutney, winter foraged leaves with a toasted sesame seed emulsion

Chicken liver parfait

Herb butter, roasted corn chutney with endive and spelt toast

Baked beets and yarg (V)

Candied beets, pickled roots with crumbed yarg, baked tomatoes with balsamic and chard leaves

Main course

Braised feather blade of beef

Buttermilk potato, grilled broccoli with confit carrot and a Madeira sauce

Corn-fed chicken supreme

Sun-blazed tomato and tarragon farcie, wilted spinach, confit potato and glazed carrots

Confit pork belly

Sage fondant potato, roasted parsnip, red cabbage jam and a beer sauce

Roast breast of turkey

Apricot and chestnut stuffing roast chateau potatoes, nutmeg scented Brussel sprouts, glazed heritage carrots, cranberry jus.

Roast salmon fillet

Crushed potato and chive cake, sugar snap peas with shallots and a cockle butter sauce

All prices ex VAT

Swiss chard and tofu cannelloni (V)

Braised Borlotti beans, tempura seaweed and basil velouté

Pumpkin, chestnut and damson coulibac (V)

Braised carrot, parsnip puree and a watercress truffle emulsion

Dessert

Salted caramel and chocolate verrine

Chewy brownie, caramel brittle and meringue shards

Bourbon vanilla panna cotta

Clementine jelly, baked clementine and chocolate cremeaux

Plum pudding

Traditional plum pudding with home macerated fruit, rum butter and brandy sauce

Treacle tart

Maple syrup cream and winter berry compote

White chocolate delice

Passion fruit coulis with sesame brittle

Strawberry jam and pear trifle

Pear and strawberry jelly with vanilla custard, Chantilly cream, angelica, nibbed almonds and crystallised violets.

Christmas pudding cheesecake

Spiced cranberry compote and whiskey crème anglaise, chocolate curls.