



## Christmas Day Menu 2018

*On Arrival a Glass of Champagne and Amuse Bouche - a Selection of Canapes*

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**Beetroot and Mint Veloute** topped with Orange Mousse and a Puff Pastry Lid

**Marbre Foie Gras** with Home-Made Toasted Brioche, Fig Chutney and Mango Dressing

**Gratin de Fruits de Mer Thermidor** – Mussels, Baby Scallops, Prawns and Calamari in White Wine Sauce Topped with Smoked Cheddar and Grilled

**Cantaloupe** Shell Filled with Melon Balls and Drizzled with White Port Wine

Single **Ravioli** Stuffed with a Blend of Mixed Mushrooms, Aubergine, Fresh Herbs and Onion Served with Langoustine Bisque

*Starters will be Followed by Champagne Sorbet to Clear the Palette*

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**Turkey Breast** filled with Apricot, Black Olives and Marinated Silverskin Onions, Rolled, Roasted and Served with Pomme Dauphine,

Creamy Brussels Sprout Puree and Sausage wrapped in Streaky Bacon, Finished with Crème de Cassis Sauce

Chunky **Bass Fillet** Rubbed with Mustard, Topped with a Thin Layer of Rich Provençal Sauce and a Herb Crust, Baked and Served with

a Mediterranean Vegetable Tian in Lemon and Ginger Sauce

**La Jardinière au Mille-Feuilles** – **Gardener's Platter** of Mixed Mushrooms and Courgette Pollenta, Basil Tofu and Gnocchi,

Layered Aubergine and Ricotta Cheese and a Marinated Portobello Mushroom Stuffed with Red Pepper and Spinach,

Topped with Goats Cheese and Macadamia Nuts

Crusty Roasted **Rack of Lamb** Served with Pomme du Chesse, Carrot Puree and Parma Ham Wrapped French Beans, Finished with Rich Port Wine Jus

*All Main Courses will be Accompanied by Mixed Steamed Vegetables and Roasted New & Sweet Potatoes*

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**Delice de Fruite** – Warm Roasted Pineapple and Mango Topped with Pineapple Sorbet in Cold Mango Soup

**Opera** – French Fine Layer Cake with Chocolate Mousse, Mascarpone Cheese, a hint of Coffee extract and Blood Orange Mousse

a **Selection of Cheeses** with Celery, Fruit, Crackers and a Glass of Port

**Bavarois au Noix de Coco** – Coconut Dessert with a Sponge base and a Passionfruit Jelly Glaze

Traditional **Christmas Pudding** with Rich Brandy Crème Anglaise

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Tea or Coffee with Home-made Sweets, Biscuits and Mince Pies

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*£95 per Person*

*A Deposit of £35 per Person Will be Required and a Suggested Service Charge of 10% will Be Added to Your Bill*

