

# CHRISTMAS EVE

## *Evening Menu*

### **Amuse Bouche**

*French Onion Soup with Feta Cheese*

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### **Creamed Carrot, Honey and Cumin Soup**

*with Cumin Oil*

### **Confit Duck Leg and Foie Gras Ballontine**

*with Sherry Vinegar Dressing*

### **Blue Cheese Mousse**

*with Candied Pear and Glazed Celeriac*

### **Salt Cod and Prawn Terrine**

*with Caper and Herb Puree, Sweet Wine Dressing*

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### **Roast Beef Rump**

*with Celeriac and Potato Dauphinoise, Parsnip Puree and Red Wine*

### **Grilled Mackerel**

*with Squid Ink Linguini, Bok Choi and White Wine Foam*

### **Roast Pheasant Breast**

*with Bubble and Squeak, Thyme Jus*

### **Mozzarella Ravioli**

*with Tomato Fondue and Basil Oil*

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### **Vanilla Rice Cakes**

*with Poached Winter Fruits and Yogurt Sorbet*

### **Baked Cheese Cake**

*with Raspberry Ripple Ice Cream*

### **Dark Chocolate Parfait**

*with Espresso Ice Cream and Mascarpone Cream*

### **Selection of English Cheese**

*with Spiced Fig Chutney and Wafer Thins*

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### **Freshly Ground Coffee**

*with Mint Chocolates*

**£39.00 per person**

*May contain traces of allergens*

