

Christmas Day 2018

A welcome glass of festive bubbles

Menu

Pheasant consommé with pheasant quenelles

Starters

Capesthorne Game Terrine

Homemade from Venison, Pheasant, Partridge, Mallard Duck, Pistachios, served with pear and cranberry chutney, warm focaccia toast

Scottish Lobster Cocktail

With sauce Marie Rose and Caviar

Scottish King Scallops

Seared and served with Champagne beurre blanc and pastry fleurons

Goats cheese and Caramelised red onion tart tatin

with petite winter salad

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Paupiettes of Dover Sole

Fillets of Dover Sole, wrapped around Scottish langostine tails, poached in white wine, glazed with lobster sauce, served with spinach filled roasted tomato and Duchesse potatoes

Traditional Ballotine of Roast Turkey

Chestnut bacon and cranberry stuffing, roast potatoes, pigs in blankets, honey glazed carrots and parsnips, Brussel sprouts, cranberry sauce, bread sauce,

Mulled red wine jus

Tournedos Rossini

Fillet of matured Hereford beef, topped with duck liver pate, served on a brioche crouton, with Madeira wine jus, Pommes Parisienne, roasted winter vegetables

Christmas Vegetarian Wellington

Desserts

Black cherry trifle with kirsch

Fig orange and cranberry Christmas pudding with Brandy sauce

Chocolate Eclairs

with orange and Grand Marnier, served with ice cream

Festive Pavlova with crème Chantilly

Cheese board

A selection of fine English and French Cheeses with figs and chutney

Served with port

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Selection of fine teas and coffees with La Popote Christmas pies and petit fours

Christmas Cake

£135pp

Pre-orders requested by 1st December

Deposit £50pp

A 10% service charge will be added to parties of eight or more.