



Christmas Party Menu 2018

Starters



Spiced Parsnip & Apple Soup
Crème Fraiche and Farmhouse Bread
Honey Roasted Breast of Creedy Carver Duck
Pea Shoots, Watermelon & Blood Orange Salad, and Duck Fat Croutons DF
Gin & Beetroot Cured Salmon
Pickled Cucumber, Apple Jelly and Fennel & Apple Salad GF, DF
Braised Beetroot Tart
Yarlington Blue Mousse, Pickled Beetroot and Beetroot Jelly V

Main Course



Roast Crown of Turkey
Duck Fat Roast Potatoes, Chestnut Stuffing, Pigs in Blankets and Red Wine Jus
Beer Braised Beef Cheek
Bone Marrow Mash, Roasted Root Vegetables and Ale Gravy
Pan Roasted Breast of Guinea Fowl
Pan Haggerty, Crushed Sweetcorn, Heritage Carrot, Kale and Cider Jus GF
Mushroom & Chestnut Wellington
Butterbeans Broth, Kale and Celeriac Puree
Pan Roasted Fillet of Cod
Saffron Potatoes, Herb Crumb, Charred Leeks, Cockle Popcorn and Crab Bisque

Pudding



Proper Christmas Pudding
Brandy Crème Anglaise
Dark Chocolate & Orange Marquise
Kirsch Soaked Cherries, Hazelnut Butter and Blood Orange Sorbet
Winter Berry Bavarois
Poached Rhubarb, Rhubarb Puree and Honeycomb
Sticky Date Pudding
Butterscotch Sauce, Vanilla Ice Cream and Date Crumb
Cheese Board
Westcombe Cheddar (C, UP), Yarlington Blue (C,P), & Farleigh Wallop (G,P)
Apple, Celery, Grapes, Crackers and Spiced Pear Chutney
Ice Cream and Sorbets