




Christmas Menu 2018



AMUSE BOUCHE

Roasted parsnips and IOW garlic soup (v)

STARTERS



Goat cheese, spinach & sundried tomatoes tartlet,
Caramelised onion and garden salad (v)

Or

Charlie's traditional chicken liver paté,
Melba toast & spiced apple chutney

Or

Oak Smoked salmon & prawn parcel
Dill & lemon ponzu, baby leaves



ENTRE-MET

Mulled wine granité



MAIN COURSES

Roasted turkey, cranberry sauce, sprouts, roasted parsnips-potatoes-carrots, pig
in blankets, orange & cranberry stuffing, gravy, brandy butter...

Or

Salmon wellington, wholegrain mustard hollandaise
Grilled seasonal vegetables

Or

Wild mushroom & black truffle oil risotto
Rocket leaves and parmesan flakes(v)



DESSERTS

Christmas pudding, berries compote & brandy sauce

Or

Sticky toffee pudding, butterscotch sauce & vanilla ice cream(v)

Or

Chris' white chocolate snowballs, strawberry & mint coulis (v)

Coffee and petit fours

