



Christmas Gourmet Dinner Menu

Oxtail Soup with Port

Rich and warming, served with a freshly made herb bread

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Terrine of Duck and Goose with Prune Relish

a deliciously indulgent dish served with a relish of prunes and apple soaked in calvados with a miniature wholemeal loaf and sea salt butter

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Ravioli of Wild Mushrooms and peppers

delicate homemade ravioli served in a warm butter sauce flavoured with thyme

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Baked Fillet of Black Bream with Vanilla and Fennel

Lightly baked and delicious, served on a bed of braised fennel with a sauce of white wine and vanilla

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Pot Roasted Rump of Beef with Baby Vegetables, Red Wine Jus

Cooked sealed in a casserole, a wonderfully flavoursome dish with glazed baby vegetables and rich gravy

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Braised supreme and Ballontine of guinea fowl with Celeriac and Potato Rosti

Double the delight with this guinea fowl dish, the breast is butter braised with fresh thyme and shallots to keep it moist. The leg is stuffed with a rich forcemeat braised in stock and wine then both are served on a crisp rosti with a light jus

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Spinach, Ricotta and Artichoke Filo Bake with Cranberries

Wonderful combination of flavours in a crisp filo shell

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All main dishes are served with potatoes and seasonal vegetables

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Cointreau Parfait Almond Tuille and Dark Chocolate Truffle Delice

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Home Christmas pudding with Brandy Sauce

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Coffee and petits fours