

Christmas Party Menu 2016

Cream of Cauliflower Soup
finished with roasted florets, toasted pine nuts and virgin olive oil drizzle.

Cornish Yarg and sugared Apple Tart
sat with cider vinegar and walnut dressing with caramelized baby onions.

Confit of Duck Leg
sat with a dressed salad of singed orange fillets and baked fig with sweet balsamic syrup.

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The traditional turkey roast
Accompanied by pigs in blanket, homemade apricot and cranberry seasoning, bread sauce and pan gravies with golden roasted and buttered new potatoes, sautéed brussel sprouts and honey roasted root vegetables

Slow braised and pressed feather blade of beef
sat with a bordelaise sauce of baby onions, pancetta bacon and forest mushrooms.
and a quenelle of creamed potato.

Pave of Cod fillet
nestling upon chive buttered mash, wilted curly kale and green peas with a light rich butter sauce.

Golden baked roasted vegetable Tian
wrapped in fillo pastry, layered with Halloumi cheese and fresh basil, finished with a delicate carrot and orange reduction.

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Mango and coconut Panna Cotta
pineapple and orange syrup with toasted coconut flakes.

Rich chocolate brownie
salted caramel ice cream, chocolate sauce and chocolate tuille.

Selection of cheeses
Crisp biscuits, grapes and sweet chutney.