



## CHRISTMAS DAY MENU

Selection of Chef's Canapés

\*\*\*\*

St. Brides' Free Range Chicken Consommé, Wild Mushroom and Sage Tortellini,  
Pickled Onions

\*\*\*\*

Home-made Boudin Blanc aux Truffles, Local Leek Fondue, Sauce Périgueux

Oysters "Rockefeller"

\*\*\*\*

Seared Fillet of Wild Atlantic Sea Bass, Golden Raisin and Cauliflower Cous Cous,  
Spinach Gnocchi, Shetland Mussel and Rock Rose Gin Velouté

Roast Loin of Highland Venison, Faggot of the Shoulder, Pak Choi, Salt Baked  
Celeriac, Sauce Poivrade

Traditional Free Range Roast Turkey from Gartmorn Farm, Chestnut and Sage  
Stuffing, Bread Sauce, Roast Parsnips and Brussel Sprouts, Turkey Jus

\*\*\*\*

Callebaut Dark Chocolate and Praline Cremeux, Peanut Butter Mousse, Chestnut  
Ice Cream

Home-made Christmas Pudding, Brandy Sauce

Ruby Port Wine Poached Conference Pear, Blue Stilton Mousse, Candied Walnuts,  
Fennel Seed Sable

\*\*\*\*

Coffee and Mini Mince Pies

£75.00 per person

