



## CHRISTMAS DAY MENU

### Vegetarian

Selection of Chef's Canapés

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Roast Jerusalem Artichoke Velouté, Caramelised Onion Agnolotti, Walnut Pesto

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Soufflé Suisse

Warm Leek Saladette, Goat Cheese, Curried Croutons, Sauce Vierge

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Handmade Parmesan and Potato Gnocchi, Soft Poached Hen's Egg, Curly Kale,  
Parsley Sauce

Roast Butternut Squash, Blue Stilton and Leek Pie, Creamed Spinach, Chive Butter  
Sauce

Wild Mushroom and Tarragon Crepe Gratiné, Heritage Beetroot Carpaccio,  
Watercress Radish Salad

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

Homemade Christmas Pudding, Brandy Sauce

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

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Coffee and Mini Mince Pies

£50.00 per person

