



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 CousCous,
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, Cranberry 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

£80.00 per person

