



Christmas 2017 Menus

Menu 1 @ £72.50

Rabbit & Ham Hock Terrine with Piccalilli & Toast

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Roast Kelly Bronze Turkey with Chestnut Stuffing, Chipolatas, Roast Potatoes & Bread Sauce

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Christmas Pudding with Brandy Butter

*

Coffee & Warm Mince Pies

Menu 2 @ £72.50

Celeriac, Bacon & Chestnut Soup with Crème Fraîche & Chives

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Whole Roast Five Spice Goose with Brussels Sprouts, Honey Roast Parsnips & Apple Sauce

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Bûche de Noël

(Dark Chocolate Bûche de Noël with Milk Chocolate Crunchy Centre & Chocolate Sauce)

*

Coffee & Warm Mince Pies

Menu 3 @ £79.00

Salad of Smoked Eel with Beetroot, Dandelion, Walnuts & Red Onion Chutney

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Seared Halibut with Roast Endive, Puy Lentils & Citrus Fruit Dressing

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Rum Baba with Poached Pear & Prune & Blackcurrant Ice Cream

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Coffee & Warm Mince Pies

Menu 4 @ £82.50

Crab Salad with Pink Grapefruit, Avocado & Radish

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Loin of Lake District Lamb with Potato Fondant, Fennel Purée, Heritage Carrots & Jus Gras

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Chocolate Fondant with Poached Figs, Blackberries and Port Ice Cream

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Coffee & Warm Mince Pies

Menu 5 @ £87.50

Uig Lodge Smoked Salmon with Traditional Garnish & Soda Bread

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Rib of Aberdeenshire Beef with Yorkshire Pudding, Dauphinois Potatoes, Watercress
& Horseradish Cream

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Apple Tarte Tatin with Vanilla Ice Cream

*

Coffee & Warm Mince Pies

Menu 6 £87.50

Salad of Partridge Breast with Roast Onion Squash, Pickled Girolles & Pomegranate

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Roast Loin of Yorkshire Venison with Braised Red Cabbage,
Crushed Jerusalem Artichokes & Chocolate Sauce

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Winter Berry & Apple Crumble with Vanilla Ice Cream

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Coffee & Warm Mince Pies

Menu 7 @ £89.50

Lobster Cocktail

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Beef Wellington with Creamed Spinach, Truffled Mash Potatoes & Red Wine Jus

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White Chocolate Brûlée with Confit Citrus & Cherry Compote

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Coffee & Warm Mince Pies

Vegetarian Menu @ £62.50

Celeriac & Chestnut Soup with Crème Fraîche & Chives

Salad of Roast Carrots & Beetroots with Watercress, Ragstone & Orange Vinaigrette

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Puy Lentils with Rosemary, Honey Roasted Parsnips, Apple Puree, Crushed Walnuts & Pomegranates

Roast Butternut Squash with Braised Red Cabbage, Wild Mushrooms, Sage & Balsamic