

GOLD CHRISTMAS 7-COURSE MENU

½ a bottle of premium wine, ½ a bottle of water & Christmas crackers

Amuse bouche

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Smoked Scottish salmon tartar oyster emulsion, fermented, cucumbers

Duck and pork terrine

piccalilli courgettes, cranberries, Douglas's fir

Cod

chickpeas, pickled mooli, garlic shrimps

Roasted maze fed duck breast

roasted potatoes, parsnips, Brussels sprouts

Pre Dessert

Bread and butter pudding

candied Clementine, chestnuts

£125 per person

Package enhancers:

Cheese Platter £14 per person Glass of Champagne £14 per person Tea/Coffee & petit fours £5 per person Port/Sauternes £6 per person

For bookings between 20th November and 23rd December 2017 (for 8 – 80 guests)



GOLD CHRISTMAS 7-COURSE MENU - VEGETARIAN

½ a bottle of premium wine, ½ a bottle of water & Christmas crackers

Amuse bouche

Goat's cheese mousse heritage beetroots and barley

Jerusalem artichoke veloute

slow cooked egg, chipolini onions, black truffle

Cashew nut roast

cranberries, wild mushrooms, baby cress

Spelt stuffed Roscoff

onion parmesan veloute, herb oil

Pre Dessert

Bread and butter pudding

candied Clementine, chestnuts

£125 per person

Package enhancers:

Cheese Platter £14 per person Glass of Champagne £14 per person Tea/Coffee & petit fours £5 per person Port/Sauternes £6 per person

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