



Christmas Eve Dinner Menu

Saturday 24th December 2016

£55.00 per person

Head Chef Justin Pilkington is assisted by Tim Reeve, Matt Reeve

Warm caramelised fig and Clementine salad,
crumbled stilton, fennel seed dressing

or

Roasted quail,
boudin blanc, onion and bacon compote, truffle sauce

Salted cod panna cotta,
cherry tomato dressing

Parsnip and sherry velouté,
hazelnut pesto

Daube of venison,
quince, chestnuts, dauphinoise potatoes, buttered kale
or

Confit fillet of salmon,
seafood risotto, roasted fennel, langoustine foam, lemon oil
or

Celeriac mousse,
Lyonnaise potatoes, wild mushroom sauce, celeriac crisps

Chocolate fondant,
kirsch soaked maraschino cherries, white chocolate ice cream

Filter, cappuccino or espresso coffee served
with home made mince pies - £4.25 per person

Guests are kindly reminded that the hotel, restaurant and terrace are non-smoking.
Thank you.