

Chef in my kitchen



Christmas sitting down Festive Menu

Selection of festive Canapes

Starter

Roast pork belly with star anise, ginger and sticky plum sauce
Inverawe smoked salmon tower, beetroot, horseradish crème fraîche, orange vinaigrette, dark rye
Duck liver parfait, spiced apple chutney and toasted brioche
Roast parsnip and apple soup with homemade cranberry bread (V)

Mains

Roast Breast of Bronze Turkey, pigs in blankets, roast potatoes, seasonal vegetables, turkey gravy
Seasonal individual game pie, creamy potato puree with buttered asparagus and French beans
Poached wild cod loin with mussels, peas, parsley and saffron cream sauce
Paneer rogan josh with spiced chickpeas and wild black rice

Dessert

Dark chocolate delice with coffee ice cream, cocoa tuile and caramel sauce
White chocolate and cranberry bread butter pudding with clove custard
Sticky figgy and chestnut puddings with coconut and dates sauce
Baked vanilla and gin pyramid cheesecake

Cheese and biscuits

Selection of British & French cheeses, with continental salamis, olives, oat biscuits and red onion jam

Coffee

Freshly brewed ground coffee with selection of truffles

