



SAMPLE FESTIVE DINNER MENU

Spiced Parsnip Soup, Crispy Parsnip, Coconut Cream
Turkey & Ham Hock Terrine, Cranberry Chutney, Mustard Aioli
Smoked & Barbecued Salmon, Confit Potato Terrine, Avocado,
Pink Grapefruit

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Seared Atlantic Hake, Caramelised Fennel, Orange & Anise Beurre
Blanc, Smoked Eel Croquette

Roast Turkey & Glazed Ham, Sprouts, Chestnuts, Sage Bread
Sauce, Juniper Berry

12 Hour Cooked Beef Cheek, Glazed Roots, Black Pepper, Garlic
Mousseline

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Cranberry & Orange Cheesecake, Blood Orange Sorbet, Fennel
Shortbread

Warm Christmas Pudding, Brandy Ice Cream, Spiced Cluster
Pear & Red Wine Financier, Caramel Sauce, Hazelnut Ice Cream

Tea / Coffee