

CHRISTMAS DINNER

- Menu -

STARTERS

SMOKED SALMON

Warm smoked salmon, crab potato cake, parsley cream sauce

CHICKEN

Pan fried chicken breast marinated in thai basil and red chilli, stir fry noodles, red curry sauce

SOUP

Roast butternut squash, rosemary cream, homemade treacle bread

GOATS CHEESE

Boilie goats cheese salad, avocado, mesclun leaves and raspberry dressing

MAINS

BEEF

Beef wellington, fillet steak topped with mushroom duxelle wrapped in parma and puff pastry, cauliflower puree, fondant potato and madeira jus

TURKEY & HAM

Traditional Christmas dinner, duck fat roast potato, turkey jus

SEABASS

Pan fried seabass, seafood and prawn roulade, sundried tomato basil mash, spinach sauce

PORK

Pork fillet stuffed with wild boar black pudding rolled in pork fat and crepinette, garlic potato, mustard sauce

VEGETARIAN

5 Bean stew, chunky tomato sauce, basil, vegan parmesan, olive oil, chargrilled sourdough

DESSERTS

PUDDING

Warm Christmas pudding, brandy flavoured crème anglaise, honey ice cream

ICE CREAM

Selection of ice cream in a tuile basket, hot chocolate sauce

TRIFLE

Winter berry trifle topped with vanilla custard, mini meringue, crushed raspberry gel, fresh cream

ROULADE

Marbled swiss roll filled with white chocolate and mascarpone mousse, roast plums, apricot sauce

COSTA COFFEE / TEA AND MINCE PIES



for Culinary Excellence
2019