

CHRISTMAS WITH PRIVATECHEFROSSETT

CANAPES

MINCE PIE ZAKOUSKI
SCALLOP, SWEET POTATO, BLACK PUDDING, CROSTINI
BEEF CARPACCIO, HORSERADISH BLINI
FIG, ONION CHUTNEY, CRACKER

STARTER

SMOKED SALMON MOUSSSE, CREAM CHEESE, DILL
DUCK CHESNUT PATE, TOMATO CHUTNY, BREAD
PRAWN AND CRAB COCKTAIL, MARIE ROSE SAUCE
MELON MEDLEY (V)

SORBET COURSE IS SERVED

MAIN COURSE

TURKEY CROWN, SERVED WITH SHARING PLATTERS OF TRIMMINGS
(STUFFING, CARROTS, CAULIFLOWER CHEESE, TENDERSTEM
BROCCOLI, PARSNIPS, HONEY ROASTED POTATOES, PIGS IN BLANKETS
WITH A RED CURRANT THYME GRAVY)

SEABASS FILLET, VELVET LEMON SAUCE, NEW POTATOES

TRUFFLE CHESNUT 3 CHEESE RISOTTO

DESSERT

YULE LOG
MULLED WINE CHERRY ROULADE
CHRISTMAS PUDDING

CHEESEBOARD TO FOLLOW

THE ABOVE MENU IS AVAILABLE FROM 1ST TO 31ST DECEMBER AND IS
PRICED AT £98 PER PERSON
THIS IS INCLUSIVE OF CANAPES, 4 COURSE MEAL AND CHEESEBOARD



HIS