

CHRISTMAS MENU

WITH PRIVATECHEFROSSETT

CANAPES

BRIE BOW TIE CRACKERS
MAPLE SMOKED SALMON
SAUSAGE AND CRANBERRY VOL AU VENTS

STARTERS

BAKED CAMEMBERT (BASED ON 2 SHARING)

WITH CARAMELISED ONION CHUTNEY AND SOURDOUGH BREAD

SMOKED SALMON ROULADE

SERVED WITH A MICRODILL LEMON DRESSING

SPICED PARSNIP SOUP

WITH TOASTED CROUTONS

MAIN

TRADITIONAL CHRISTMAS DINNER (MIN 2 PERSONS)

ROAST TURKEY, HONEY ROASTED POTATOES, CAULIFLOWER CHEESE, BRUSSELS FRIED WITH BACON, PIGS IN BLANKETS

HAM HOCK PIE

SERVED WITH CREAMY LEEKS, MASHED POTATOES

ROASTED SEA BASS

SERVED ON CRUSHED POTATOES WITH KALE AND A VELVET LEMON SAUCE

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE
CHOCOLATE PROFITEROLES
NEW YORK CHEESECAKE

FOLLOWED BY A CHEESE BOARD WITH HANDMADE
CHUTNEY AND FIG JAM

THE ABOVE MENU IS AVAILABLE FROM 24TH NOVEMBER - 24TH DECEMBER AND
IS PRICED AT £92 PER PERSON