Christmas Fayre December 2021

 Twenty Five Pounds

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Grilled Mini Lamb Patties - Chilli and Lime, Minted Yoghurt, Cherry Tomatoes and Pea Shoots

 Parcel of Smoked Salmon – Caviar & Pink Prawns – Cucumber and Dill Trivet

(V) Carrot and Butternut Squash Soup – Coriander and Toasted Sunflower Seeds

(V) Sautéed Garlic Mushrooms with Artichokes – Wild Garlic – Creamed Spinach & Mille-Feuille

 Roe Deer –Grouse and Partridge Terrine –Pistachio –Caramelized Pear Chutney –Pickled Cornichons –Toasted Sour Dough

Crab and Lobster Bisque – Cream and Cognac

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 Virgin Bloody Mary

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 Medley Of Sea Food –Spinach Pasta –White Wine Butter Sauce

Slow Cooked Hope Farm Lamb with Roasted Rosemary Potatoes, Minted Garden Peas and Roasted Roots

Stroganoff of Black Angus Beef –Smoked Paprika –Shallots –Cap Mushrooms –Sour Cream and Chives –Saffron Braised Brown Rice

Pan Seared Pheasant Breast – Braised Leg –Bread Sauce with Crispy Bacon - Buttered Savoy Cabbage – Rich Saint-Emilion Red Wine Reduction

Traditional Roast Bronze Turkey Breast, Roast Ham -Honey Roast Sausage, Cranberry Sauce and Roast Jus

(V) Baked Artichoke-Spinach & Ricotta Tart –Peppery Watercress and Wild Rocket Salad

Twenty Eight Day Dry Aged Hope Farm Aberdeen Angus Sirloin Steak-Char Grilled,

Roasted Vine Tomato –Diane Sauce (£12.00 Supplement)

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 Vegetables and Potatoes Are Chosen To Complement Your Meal

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Traditional Christmas pudding With Rum Sauce

 Extravaganza of Desserts

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Freshly Brewed Coffee –Mint Cream

\*Dishes subject to change due to Availability\*