

Christmas Eve Dinner

Monday 24th December 2018

6.00pm - 8.00 pm

Entertainment at 9.00 pm

Starters

Cream of roast red pepper and tomato soup
Chilled melon slices with winter berry compote
Creamy garlic mushrooms
Whipped blue cheese mousse with apple and celery

Mains

Roast loin of pork with Armagnac soaked dates and apricots
Confit of duck leg with Mediterranean vegetables
Herb crusted fillet of hake on a lentil ragu
Steak, ale and mushroom pie with a pastry lid
Heritage tomato and feta tart

Desserts

Lemon and raspberry Pavlova
Apple and cinnamon crumble with a nutmeg custard
Baileys crème brulee with homemade lemon shortbread
Fresh fruit salad and cream

Cafetiere of coffee

£35 per person