

Dine at Home Three Course Christmas Supper Menu

£26.50 per person

Our supper menu is available for a minimum of 4 people (provided all 4 people have the same dishes)

Starters

- Ham hock and garden herb terrine, spiced tomato chutney toasted croute
- Goats cheese, chive, and hazelnut bon bons, salt roasted beetroot, orange and micro herb salad, beetroot gel
- Roasted butternut squash, apple soup scented with seasonal spices, finished with crispy smoked bacon lardons and garden herbs
- Roasted pear, mixed endive, candied walnut, stilton salad, balsamic reduction (V)
- Lightly peppered slow roasted beef, grain mustard and shallot potato salad, watercress, honey mustard dressing
- Trio of salmon, caperberries, pickle cucumber, olive oil scented croutes, micro herb salad

Mains

- Roast turkey wrapped in pancetta, sage and sausage stuffing, sea salt roasted new potatoes, braised red cabbage, tender steam broccoli, jus
- Oven baked breast of chicken, potato, onion and cranberry tartlet, buttered baby spinach and leeks, red wine, thyme jus, glazed shallots
- Mushroom stroganoff filo roll, mash, market greens, finished with peppered sour crème (V)
- Seared salmon, lemon mash, buttered greens, lemon velouté crème
- Honey glazed pork loin, savoy cabbage, thyme and cranberry jus and dauphinoise potatoes
- Seared beef, caramelised onion and pumpkin bread and butter pudding, buttered greens, red wine and shallot reduction

Puddings

- White chocolate and crystallised ginger cheesecake, berry compote
- Shortbread, salted caramel butterscotch mousse Cointreau and caramel dipping sauce
- Traditional steamed Christmas pudding, brandied crème anglaise
- Meringue shards, winter berries, vanilla crème, chocolate
- Seasonal fruit macerated in mulled wine, biscotti
- Raspberry mousse set in chocolate cup, macerated seasonal berries