BROCKET HALL

Christmas Menu 2015

Starters

Confit Duck Terrine
Smoked Tomato Purée, Pickled Cherry Tomatoes and Orange Salad

Pave of Stone Bass
Watercress & Wild Mushroom Ragu, Grilled New Potatoes, Saffron Emulsion

Light Poached Oyster
Beetroot Textures, Horseradish Foam

Chestnut & Apple Soup (V)

Main

Roast Turkey Breast, Brussel Sprout & Pancetta Fricassee
Served with Traditional Trimmings

Herb Crusted Noisette of Lamb
Fondant Potato, Butternut Squash Purée, Heritage Carrots and Beetroot Jus

Roast Dover Sole
Pomme Anna, Tenderstem Broccoli, Lemon & Caper Butter Sauce

Char-Grilled Polenta Pudding (V)
Sautéed Spinach, Morel Mushrooms and Port Jus

Desserts

Traditional Christmas Pudding
with Brandy Anglaise

Snow White:
Coconut Parfait, Fried Coconut Balls and Mango Anglaise

Dark Chocolate Cheesecake
Chocolate Ganache and Raspberry Sorbet

A selection of English and French Cheese and Biscuits
£8.00 supplement

Followed By

Tea, Coffee and Mince Pies

Please inform us of any dietary requirements e.g. vegetarians (menu to be selected by our Head Chef) and/or any guests with food allergies
(V) - Vegetarian