

Christmas
Fayre
Menu

Martin Lovell

Christmas Menu

Starters

Parsnip & Honey soup
With vanilla apples

**Winter Salad of Hot
Smoked Salmon Flakes**
Served with roast beetroot,
sprout leaves & celeriac, orange-
pomegranate dressing

**Whipped White Beans,
Truffle & Parmesan**
With Sauté Woodland Mushrooms
& Tarragon Butter Toast

Potted Chicken Liver & Bacon Pate
With piccalilli, cornichons & breads

Mains

Roast Worcestershire Turkey
With a shallot & sage seasoning,
duck fat potatoes, chipolatas,
cranberries, roasting juices

Confit Pork Belly
With chorizo & kale 'bubble'
& squeak', butter bean
& tomato cassoulet

Roast Cod
Served with potato, artichoke,
spinach & capers, red
wine-lemon sauce

**Cauliflower, Leek &
Goats Cheese Gratin**
With thyme, roast garlic &
mustard seed crumb

**(All served with brussel
sprouts, braised red cabbage,
roast carrots & parsnips)**

Desserts

Traditional Christmas Pudding
Served with brandy cream

**Clementine, Chocolate
& Brandy Trifle**
With popping candy &
shaved chocolate

Cinnamon Panna Cotta
With grilled pears &
amaretti biscuits

Local Cheese Plate
With celery, grapes,
biscuits & chutney

**(Please select 1 or 2 dishes
from each course)**

Christmas Buffet Menu

Gourmet Sandwich Selection

Shellfish Cocktail

Served with crisp leaves & lemon
on crisp multiseed bread

Roast Worcestershire Turkey

With sage, shallot & smoked
bacon seasoning, served with
cranberry relish on ciabatta

Rare sirloin of Beef

Served with horseradish cream
& micro watercress on granary

Glazed Ham

Cooked in winter spices, treacle
& cider with plum tomato & grain
mustard on crusty bloomer

Smoked Salmon

With cucumber pickle &
creme friache on flatbread

Goats Cheese Pate

With piquillo peppers & onion
marmalade on focaccia

Hot Finger Food

"Pigs in Blankets"

Pork & leek chipolatas
wrapped in smoked bacon

Scottish salmon skewers

Served with avocado mayo

Warm Wild Mushroom & Stilton Pastries

Mini Game Pies

Served with juniper & orange

Desserts

Traditional Christmas Pudding

Served with brandy Anglaise

Dark Chocolate & Tangerine Tart

Warm Mince Pies

Served with rum chantilly

Mulled Pears

With shortbread & cinnamon cream