



# “Chris Cooks Christmas” Dinner Menu

**£85.00 Per Person** - Minimum 6 Guests

Includes: Canapes, Champagne Cocktail, Amuse Bouche, 4 Courses, Petit Fours, Espresso Martini & a gift from Santa



## Starters

Wild Pollen Pan-fried Salmon with Roasted Red Pepper Textures, Goat's Cheese Bons Bons and Mango Gel

Crab, Prawn, Avocado and Crème Fraiche Tian with soft boiled Quail's Egg, Cucumber and Pink Grapefruit Dressing (GF)

Home-smoked Pan-fried Scallops served with a Salad Niçoise (GF, DF)

Roast Supreme of Duck with Potato Rosti and Baby Spinach served with a Truffle Jus

Aubergine Parmigiana (V)

Wild Mushroom Arancini with Spicy Tomato Sauce (Vegan)

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Lemon Sorbet topped with Limoncello

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## Mains

Pan-fried Pavé of Sea Bass with Leek, Butternut Squash and Basil Risotto, Marinated Artichokes (GF)

Pan-fried Fillet of Sea Bream with Mediterranean Vegetables, Sauté Potatoes and Tomato Provençale Sauce (GF, DF)

Roast Fillet of Beef with Pomme Puree, Wild Mushrooms, Cavolo Nero, Crispy Pancetta, Baby Carrots and Port Jus (GF)

Oven-baked Local Lamb with Mini Shepherd's Pie, Rosemary and Chestnut Roasted Root Vegetables, Redcurrant Jus (GF)

Globe Artichoke 'Tartlet' filled with Wild Mushroom and Spinach, Carrot and Sweet Potato Boulangère (V)

Baked Red Pepper and Mediterranean Vegetable 'Lasagne' with Saffron Sauce (Vegan)

## Desserts

Chef's Home-made Christmas Pudding with Brandy Sauce and Vanilla Ice Cream

Caramelised Clementine Tart with Raspberry Compote, Gin and Tonic Sorbet

Sticky Toffee Pudding with Pecan Sauce and Cinnamon Ice Cream

Triple Chocolate Cheesecake with Honeycomb Ice Cream, Warm Chocolate and Baileys Sauce

Black Forest Gateaux “like you never seen before”

Roast Fresh Fruit Brochette with Mango Sorbet and Festive Orange Sauce (Vegan, GF)

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Selection of Petit Fours & Mini Mince Pies

