



“Chris Cooks Christmas” Lunch Menu

£55.00 Per Person

Minimum 8 Guests

Includes: Canapes and a Chef Cocktail,
3 Courses, Mince Pies & Truffles

Starters

Lobster Bisque with Garlic Rouille

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

Smoked Salmon Blini with Caperberries, Shallot and Sour Cream Dressing

Marble Guinea Fowl, Duck and Chicken Terrine
with Pickled Shimeji Mushrooms, Fig Chutney and Toasted Brioche

Aubergine Parmigiana (V)

Wild Mushroom Arancini with a Spicy Tomato Sauce (Vegan)

Mains

Grilled Fillet of Sea Bream with Spinach, Crushed New Potatoes,
Champagne Cream Sauce with Crayfish Tails (GF)

Pan-fried Pavé of Salmon with Mediterranean Vegetables,
Sauté Potatoes and Tomato Provençale Sauce (GF, DF)

Roast Supreme of Chicken topped with a Cranberry Crust
with Pomme Puree, Savoy Cabbage, Confit Carrots and Glazed Chestnuts

Oven-baked Local Lamb with Mini Shepherd's Pie,
Rosemary and Garlic 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)

Dessert

Chef’s Home-made Christmas Pudding with Brandy Sauce

Clementine Tart with Raspberry Compote, Lemon Sorbet

Sticky Toffee Pudding with Pecan Sauce and Cinnamon Ice Cream

Bitter Chocolate Fondant with Vanilla Ice Cream, Warm Chocolate and Baileys Sauce

Black Forest Gateaux Cheesecake with a Cherry and Kirsch Coulis

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

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Mini Mince Pies and Truffles

