

# Christmas Festive Dinner Menu

[](http://shannahatfield.files.wordpress.com/2011/11/holly-corner.jpg)

Creamed watercress, salmon rillette, soda bread

**\* \* \***

Mulled pear, fig, Parma ham

Ham hock, pickled vegetables, marinated potato

Beetroot tartare, feta, gherkin, sweet mustard, quail egg

**\* \* \***

Twice baked Blue Vinney soufflé, crispy onions

**\* \* \***

Orange and cardamom sorbet

**\* \* \***

Pan- fried cod, seafood chowder, saffron potatoes

Seared medallion of beef, wild mushrooms, garlic & thyme creamed potato, port jus

Roast guinea fowl, sprouts, chestnuts, smoked bacon, parsnips

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Christmas pudding parfait, caramelised oranges

Cherry Bakewell, yoghurt sorbet

Chocolate pot, white chocolate and nut cookie\*\*

A selection of British cheeses served with accompaniments

**\* \* \***

Coffee with festive frivolities

**Price per person: £24.95 inclusive of VAT for 27th, 28th and 29th November**

**Price per person: £29.95 inclusive of VAT for 4th, 5th, 6th, 11th, 12th, 13th , 18th December to include**

**live entertainment**