

CHRISTMAS EVE DINNER

SATURDAY 24TH DECEMBER 2011

SAVOURIES AND CANAPÉS



ISLE OF SKYE KING SCALLOP
WITH CAULIFLOWER AND BLACK TRUFFLE RISOTTO



FILLET OF WHITBY BRILL WITH
ROPE CULTURED MUSSELS AND SMOKED SALMON
SPICED AUBERGINE AND POTATO PANCAKE
SAFFRON AND CHIVE SAUCE



CONFIT OF CHICKEN WINGS WITH CHICKEN BOUDIN
PUREE OF JERUSALEM ARTICHOKEs AND SAUTÉED WILD GIROLLES



ROASTED FILLET OF SADDLE OF FALLOW DEER WITH GLAZED CARROTS
GRATIN OF POTATO, WINTER GREENS WITH GARLIC AND CRISPY BACON
CRANBERRY AND GINGER JELLY AND PARSNIP CRISPS



RIBBLESDALE BLUE
Blue goats' cheese with a sweet, nutty flavour from Chris Hill, Horton, N. Yorkshire
AND
TUNWORTH
Nutty cow's milk, creamy texture and deep flavour, by Stacey Hedges. Hampshire
SERVED WITH
RIDGEWAY WILD FLOWER HONEY AND TOASTED PANETONE



PASSIONFRUIT SOUFFLE WITH MANGO SORBET
PASSIONFRUIT SAUCE
CHOCOLATE AND PASSIONFRUIT TRUFFLE

OR,

OLD VICARAGE TRADITIONAL FLAMED PLUM PUDDING
WITH COGNAC CREAM

£70