

CHRISTMAS PARTY MENU 2018

Freshly baked bread and butter

TO START

Salmon with crisp baby gem and rocket salad,
herb toasted ciabatta, iced feta snow and Caesar Dressing

VEGETARIAN STARTER

Tomato, heritage beetroot and smoked mozzarella salad
with torn basil leaves, balsamic caviar and a black olive puff
pastry tuile (v)

MAIN COURSE

Rosemary chicken breast
roasted carrots, sticky glazed parsnips, parsley creamed
potatoes and buttered greens with a rich red wine sauce

VEGETARIAN MAIN COURSE

Walnut and gorgonzola filled gnocchi
with sautéed courgette and squash,
shavings of Twineham Grange and a sage butter sauce (v)

DESSERT

Salted caramel and milk chocolate ganache
with poached pear, mascarpone cream and cinnamon crumb