

Christmas Party Nights 2010

Freshly Prepared Chef's Homemade Soup of the Day with Crusty Bread Roll

Winter Broth

Homemade Chicken Liver & Bacon Pate

With oatcakes & caramelised fruit chutney

Sweetened Seasonal Melon

With fresh soft winter fruits, star fruit & winter fruit coulis

Roast Supreme of Turkey

With chipolata & bacon rolls, chestnut & apricot stuffing & rich cranberry gravy

Braised Prime Beef

In a button mushroom & onion red wine sauce infused with fine market herbs

Salmon & Smoked Haddock Cream in a Filo Basket

Smoked cheese mash topping with smoked paprika

Chef's Homemade Classic Vegetable Wellington

Seasonal market vegetables bound in a rich cream herb sauce, wrapped in puff pastry

Warm Individual Apple Tart Tatin

With apple mascarpone

White Chocolate Cheesecake

With butterscotch & dark chocolate sauce

Winter Fruit Berry Tartlet

With shortcrust pastry & Chantilly cream

Includes ½ bottle of wine per person

Price as listed in Brucember Diary

Christmas Lunch Menu

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With shortcrust pastry & Chantilly cream

Coffee & Mints

£17.25 pp

Christmas Day Lunch Menu

12 noon – 2.30pm

Medley of Sweet Melon & Soft Fruits
Topped with orange flavoured mascarpone

Homemade Ham Hock & Mint Baby Potatoes Terrine
With warm walnut bread & piccalilli

Trio of Salmon
Hot Smoked, Gravalax, Smoked Salmon
with Winter Leaves, Lemon & Chive Dressing & Toasted Soda Bread

Cream of Courgette & Apple Soup

Roast Supreme of Turkey
With chipolata & bacon roll, chesnut & apricot stuffing, rich red wine & cranberry gravy

Chargrilled Prime Scotch Sirloin Steak
With wholegrain mustard mash & Diane or Pink Peppercorn sauce

Herb Crusted Loin of Cod
With puy lentils & chorizo cassoulet

Braised Pepper Filled with Mint Cous Cous
Sweet tomato & pimento dressing

Chocolate Trilogy
Dark & white chocolate cream in a liqueur soaked sponge with chocolate swirls

Warm Apple Calvados Tart
With vanilla pod dairy ice cream

Red Winter Fruit Tartlet
Filled with almond cream & red fruits

Selection of Continental Cheese & Grapes

Coffee & handmade sweetmeats

Adults £39.00, 5-10 yr olds £19.00

Hogmanay Menu

Selection of Hors D'Ouvres to include

Pressed Ham Hock Terrine, Smoked Duck Breast, Ginger & Chilli Marinated Black Tiger Prawn, Duck Liver Pate, Trio of Melon in Medori Syrup, Celeriac Remoulade

Winter Vegetable Broth with Vegetable Crisps

Medallion of Scotch Fillet of Beef

With potato & leek Rosti, rich Madeira jus finished with cream

Stuffed Breast of Corn Fed Chicken

With red pepper & lemon grass mousse, fondant potato, port & honey reduction

Wild Alaskan Sockeye Salmon

Cockles and mussels in a white wine cream, deep fried leek & fennel julienne & parmentier potatoes

Spinach, Butternut Squash & Sweet Potato Lasagne

With blue cheese & cream herb sauce with parmesan crisp

Grand Dessert of 2010

Petit Fours & Coffee

£66.00 pp