

Joyeux Noel Menu

Amuse Bouche

Café Salad - Walnut, Pear, Blue Cheese and Belgium Endive

Starter

Sun Blushed Tomato and Farmhouse Smoked Cheddar Souffle
Parmesan Cream and Olive salad

Fish Course

Lobster and Muncaster Crab Trofiette Risotto
With Truffle and Bisque

Main

Roast Yorkshire Herb Fed Bronze Turkey
Chateau Potatoes, Mulled Red Cabbage, Cumberland Pigs in Blankets,
Bread Sauce, Chestnut Stuffing, Red Current and Cranberry Jus

Dessert

Apple and Saffron Charlotte
Nutmeg Mascarpone Cream and Hazelnut Brittle

Cheese Course

A Selection of Fine French Cheese's
Homemade Biscuits, Pickled Walnuts, Celery Flowers and Quince Jelly

Hand Made Petit Fours and Coffee