

2019 Boxing Day Dinner

Starters

Seafood Chowder with Lobster Oil and Tarragon Chantilly

Chicken liver and Pork Pâté with Oxford Sauce
and chargrilled brioche

Fan of Galia Melon with a Mango Salad and Caramel Vinaigrette

Main Course

Braised Shank of Lamb served with Sweet Red Cabbage
and a smoky bacon champ

Crisp Fried Salmon served with Lime Mash, Baby Vegetables
and saffron butter sauce

Baked Aubergine stuffed with Ratatouille and Glazed with Mozzarella,
served with a parmesan risotto

Desserts

Strawberry and Champagne Jelly with Vanilla Ice Cream and Coulis

Selection of cheeses with Chef's Chutney and Wheat Wafers

Chocolate Truffle Torte with Spearmint Ice Cream and Chocolate Sauce

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Coffee and Homemade Coconut Ice

£35.00 per person