

CHRISTMAS EVE DINNER

Starters

Spiced Devon crab cake

Crab chutney, lime, mesclun salad

Montgomery cheese souffle (v)

Olives and capers, basil cream

Terrine of rabbit & heritage carrots

Trompette noir mushrooms, sauce gribiche

Main Courses

Roast Scottish salmon

Saffron crushed potatoes, sautéed spinach and bouillabaisse sauce

Cannon of Welsh lamb

Anna potato, Brussels sprouts, chestnut and onion purée, cranberries, lamb jus

Beetroot risotto (v)

Gorgonzola dolce, caramelised walnuts, baby beetroot shavings

Desserts

Chocolate and orange tiramisu

Cocoa, cointreau, mascarpone

Rhum baba

Vanilla chantilly

Passion fruit cheesecake

Banana and passion fruit sorbet

Coffee and petit fours