



THE GARDEN ROOMS



## Festive Menu 2017

### Lunch

**2 courses - £18.50   3 courses £22.50**

### Starter

Chestnut velouté, goats cheese and cranberry bon bon (v)

Waterford Farm cured beef salad, horseradish cream, herb focaccia

Salmon ballotine, celeriac remoulade,  
lemon and herb dressing, pea shoots

Pressed chicken terrine, brioche crouton, apricot & thyme puree,  
watercress, chicken crisp

### Main Course

Orange and sage buttered turkey breast, slow cooked crispy leg, cranberry and thyme stuffing,  
honey roots, goose fat roast potatoes, turkey jus

Roasted cod loin, lemon and saffron mash, braised pak choi

Braised blade of beef, celeriac mash, crispy kale, red wine gravy

Squash, wild mushroom and feta Wellington, beetroot fondant, red pepper puree (v)

### Dessert

Dark chocolate panna cotta, chocolate crumble,  
spiced shortbread

Christmas pudding, candied fruits, brandy sauce

Glazed lemon tart, cinnamon Anglaise, raspberry sorbet

White chocolate & cranberry bread & butter pudding,  
glazed satsumas, orange ice cream

**Tea, Coffee and Mince Pies**



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### Optional Extras

#### Reception drinks

- Mulled wine - £3.00 per glass
- Mulled cider - £3.00 per glass
- Winter Pimms with Warm spiced apple juice - £3.50 per glass
- Peroni Lager - £3.50 per bottle
- Black Sheep ale - £4.00 per bottle
- House wine - £16.00 per bottle
- Prosecco - £24.95 per bottle
- Champagne – from £38.50

In addition, we have an extensive selection of drinks available from our bar

### Canapes

A selection of festive canapes are available from £1.80 per canape per person (minimum 3 canapes per person)

### Amuse Bouche / Intermediate course

**£2.50 each**

- Crispy brie & cranberry ball, festive chutney
- Mulled winter berry sorbet, blood orange
- Curried butternut squash veloute, squash crisps

### Cheese course

**From £3.25 per person**

A tasting of Wensleydale cheeses with celery, grapes and biscuits