

## CHRISTMAS EVE SAMPLE DINNER

PLEASE BE ADVISED THAT THIS MENU IS SUBJECT TO CHANGE, BUT THE NUMBER OF CHOICES FOR EACH COURSE WILL REMAIN THE SAME.

CHAR GRILLED LOIN OF TUNA WITH PARMESAN, TOMATO FONDUE AND PESTO  
PARMESAN CRUSTED SCALLOPS WITH A LIME EMULSION AND SPICED CAULIFLOWER  
ROASTED FOIE GRAS WITH CHICORY JAM, CARAMELISED ORANGE AND A CARROT...  
...AND TONKA BEAN PUREE

CURRY DUSTED VEAL SWEETBREADS WITH FENNEL, PICKLED NECTARINES AND ROSEMARY  
STUFFED WHOLE QUAIL WITH POMMES DAUPHINE, QUAIL'S EGG AND SAUCE PÉRIGOURDINE

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SPICED CARROT AND SWEET POTATO SOUP

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SEARED HALIBUT WITH PEARL BARLEY, ROASTED GARLIC AND BABY ONIONS  
ROASTED MONKFISH WITH GLAZED PORK CHEEKS, SOURED CABBAGE, BACON, MUSHROOM...  
...AND GREEN BEANS

LOIN OF VENISON WITH GLAZED RED CABBAGE, CHESNUTS, APPLE...  
...AND A GREEN PEPPERCORN JUS

SLOW COOKED OXTAIL WITH A FOIE GRAS MOUSSE, PARSNIP PUREE...  
...AND ROASTED ROOT VEGETABLES

SQUAB PIGEON WITH POLENTA, BEETROOT, PORK BELLY AND A DATE SAUCE

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A SELECTION OF CHEESE WITH OATCAKES AND HOMEMADE WALNUT BREAD  
TRIO OF SORBETS WITH FRESH FRUIT AND LIME SYRUP  
WHIPPED CARAMEL BRULÉE WITH WHITE CHOCOLATE SORBET  
AN ALMOND FINANCIER WITH ROAST PEAR AND GINGER ANGLAISE  
CRANACHAN SOUFFLÉ WITH RASPBERRY SORBET (10 MINUTES NOTICE)  
KAFFIR LIME PARFAIT WITH CHOCOLATE TORTELLINI AND PASSION FRUIT

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COFFEE: FILTER, ESPRESSO, CAPPUCCHINO OR DECAFFEINATED  
SERVED WITH PETITS FOURS

NO SMOKING OR MOBILE TELEPHONES PERMITTED IN THE DINING ROOM  
DRESS CODE FOR GENTLEMEN IS JACKET AND TIE