

## Christmas Eve Dinner Menu

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Cauliflower and Chestnut Soup with Parmesan Shavings and Herb Oil

Potted Sea Trout Rilette

Smoked trout, cream cheese and wasabi, served with melba toast

Chicken Liver and Pineau Parfait

Apple and saffron chutney, chargrilled Sourdough slice

(ve/v) Sicilian Arancini with Arabiata Sauce

Risotto rice rolled in panko breadcrumbs, deep fried and served with a spicy tomato sauce

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Peppered Duck Breast

Vanilla mash, Marsala and wild mushroom ragout

Pot Roasted ½ Pheasant

With a mulled wine dark cherry sauce

Seared Pork Fillet Medallions

With a cider, cream and wholegrain mustard sauce

Baked Red Mullet

With a baby spinach salad and crushed Caesar potatoes

(ve/v) Mushroom, Chestnut and Thyme Bastilla

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Traditional Christmas Pudding

Grand Marnier syrup & Cognac flavoured Creme Anglaise

Caramel Panna Cotta with gingerbread

Vanilla and Rum Infused Pineapple (v/ve)

Pineapple jelly, spiced mango granita (crushed fresh fruit mango water ice)

Clementine and Gingerbread Trifle

(ve) A Selection of British and European Cheeses

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Freshly Brewed Filter Lavazza Coffee  
or Twinning's English Tea with Christmas Cake

£28.95 per person