

The Conservatory

at the Melbreak

Christmas Party Menu

French Onion Soup

with cheese croustade

Wild Mushroom & Cep Tart

white truffle sauce, chervil oil

Grilled Mackerel

pickled cucumber, smoked salmon mousse

Chicken & Black Pudding Terrine

sweet potato crisps, bacon Jam

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Local Roast Turkey

cranberry and chestnut stuffing, pigs in blankets

Venison Wellington

swede puree, baby carrots, turnips & leeks, fine beans, rich venison sauce

Grilled Plaice

clams, saffron sauce, peas & new potatoes

Pan Roasted Guinea Fowl

sage and onion pudding, rosemary jus, seasonal vegetables

Cranberry and Roasted Chestnut Risotto

with pea shoots and parmesan shavings

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Christmas Pudding

with brandy sauce

Steamed Stem Ginger Pudding

with orange anglaise sauce

Chocolate Delice

orange mousse, orange & sesame tuille

Festive Pavlova

meringue, chantilly cream, seasonal fruits

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Coffee, Tea and Homemade Mince Pies

2 Courses £25.95 per person - 3 Courses £29.95 per person

Allergens provided by request - please inform your server of any food allergies or specific dietary requirements