



CHRISTMAS MENU IDEAS

CANAPES

Smoked salmon parcel with beetroot and horseradish
Ham hock and foie gras terrine with pain d'épice and winter chutney
Crostini of spiced pear, Roquefort and walnut
Lightly curried scallop with cauliflower purée and pomegranate vinaigrette
Ballotine of Christmas with turkey, potato fondant and cranberry
Potato basket of confit goose with spiced apple chutney
Bouchée of braised beef and cêps mushroom
Pheasant, leek and mushroom cromeskie with plum chutney
Montgomery cheddar rarebit with sour dough toasts

FOOD STALLS

St Petersburg seafood stall

Home cured gravlax, soused mackerel and potato salad with pickles, carpaccio of smoked eel with cauliflower purée, pink prawns with lemon herb mayonnaise, rock oysters

Rothenberg Christmas market

Miniature bratwurst, waffles with maple syrup, cinnamon, sugar and whipped cream, iced gingerbreads, toffee apples, candy floss, stollen and shots of gluhwein

Traditional Downton Christmas

Ballotine of turkey, goose and poustin, homemade nut roast with all the trimmings...
goose fat potatoes, brussel sprout purée, braised red cabbage, bread sauce,
cranberry sauce

La Savoie Alpine chalet

Raclette cheese, a selection of alpine charcuterie, pickles, warm new potatoes and artisan breads