



THE DINING ROOM CHRISTMAS PARTY MENU 2009

£29.50 plus 10% service. Only available for Parties of Six or more Mon-Thurs
RESERVATIONS 01243 537352 or EMAIL: info@thediningroom.biz

Roasted Spiced Butternut, and Sage Soup drizzled with Truffle Oil(V)

Home Smoked Fresh Salmon set on Fennel Carpaccio, topped with a Cucumber Piccalilli

Pumpkin & Beetroot Gratin on sautéed Sprouts & Shallots (V)

Rare Scotch Beef set in mini Yorkshires with a Watercress Sauce & Horseradish Foam

Lemon Sole Mousse Timbale with Lobster Sauce topped with Pea Shoots

Wood Pigeon, Ham Hock & Duck Confit Terrine



**Fillet of Halibut on Roasted Baby Carrot & Beets
Served with a Passion Fruit & Salsify sauce**

**Duo of Pheasant & Wood Pigeon Breasts wrapped in Pancetta
Served with Grape Sauce & Parsnip Purée**

**Turkey Roulade centered with Cranberry Sausage meat
Served with a Woodland Mushroom & Date Sauce**

**Venison Saddle on Garlic Mash & Braised Red Cabbage
Served with a Juniper Sauce**

**Feuille de Brick Pastry with Chestnut & Braised Celeriac on a Risotto Cake of Rocket & Spring Onion (V)
Sauced with Cauliflower Purée**



Christmas Platter

Christmas Pudding topped with Baileys Crème Fraîche, Bay leaf Crème Brûlée

Pear & Cranberry Bakewell Tart with Earl grey ice cream

Cheese Platter

A Selection of Three British Cheeses with Fig Chutney



Coffee – Petits Fours

A 50% deposit is required with booking

*We reserve the right that any reductions in the numbers with less than one months notice
maybe charged at the rate of £20 per person *Fish may need to be substituted depending on availability*