

boxing day menu...

Chicken and winter truffle consommé
baked with flaky pastry

Mersea crab, Scottish langoustine and avocado club sandwich
avocado fool, radish and tomato ketchup dressing

Seared scallops on pea and broad bean purée
chorizo sausage with apple and cider dressing

Charentais melon with Jabugo ham
sherry vinegar and mustard seed dressing

Goats cheese and rosemary tortaloni
stewed peppers and cherry vine tomato in Jacqueline sauce

House smoked Scottish salmon
served with a traditional garnish of shallot, capers and granary bread

Cappucino of langoustine and lemon grass
basil cream

Roast ribs of 50 day aged Dedham Vale beef
Yorkshire pudding, roast potatoes and gravy

Rack of lamb with Dijon and herb crumb, redcurrant jus
on smoked aubergine purée and woodland mushroom with dauphinoise potato

Breast of 'Essex Birds' chicken
with artichoke and potato crush and green pea and bacon foam

Steamed fillet of lemon sole with lobster
saffron duchess potato, spinach leaves with tomato and chervil sauce

Pan-fried escallop of Dingly Dell tenderloin belly
Granny Smith tart, carrot, button onions and red wine sauce

Baked filo parcel of leek and butternut squash
with herb gnocchi and roasted beets with tomato Velouté

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Christmas pudding parfait
whisky sauce and chestnut cream

Clementine steamed sponge
with chocolate brownie and toffee custard

Plum delicé
a light plum bavarois with orange infused rice pudding and prune ice-cream

Triple chocolate truffle tort
with minted raspberries and orange syrup

Thin apple flan
Madagascan vanilla ice-cream and cinnamon sauce

Selection of British and Continental cheeses
fig and raisin bread with pear chutney

Coffee and homemade petits four