

Le Galbooth

Weavers Christmas Dinner Menu

Main course to be pre-ordered in advance
£60 per person

Trio of Devonshire Duck

Parfait tartlet, smoked breast, leg rilette, quince and fine herbs
(E, G, Mk, SD)

OR

Dill Coated Salmon Gravavlax

Mersea crab tartlet, preserved lemon, pickled cucumber and herb mayonnaise
(E, F, G, Mk, Mu, SD)

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Pan Seared Hand Dived Scallop in the Shell

Toasted sesame, Asian pickled vegetables, coriander and coconut velouté
(C, Mk, S, Se)

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Truffle Butter Guineafowl Breast and Confit Leg

Cumberland purée, salsify, butternut squash, rainbow chard, bread sauce and guinea fowl jus
(E, G, Mk, SD)

OR

Fillet of Dedham Vale Beef

Featherblade and smoked cheese croquette, thyme infused potato pressing, tenderstem broccoli and Madeira jus (E, G, Mk, SD)

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Chocolate Orange Delice

Christmas pudding ice-cream
(E, G, Mk, SD)

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Coffee and Chocolates

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs,
[Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds

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Add a wine flight specially paired with each dish
£40 per person

Duck or Salmon

2018 Pinot Blanc, Dopff & Irion, Alsace 125ml glass

Scallop

Clasic Cuvée, Nyetimber, West Sussex, England 125ml glass

Guineafowl

2019 Bourgogne Rouge 'Les Chapitres', Maison Jaffelin 125ml glass

OR

Beef

2015 Petite Sirene de Château Giscours, Bordeaux 125ml glass

Delice

Noble Taminga, Trentham Estate, Murray-Darling 100ml glass

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