

Le Galbooth

Christmas Gourmet Menu

Whole table to order the special Christmas Gourmet Menu
£75 per person
(available Monday to Saturday, dinner only)

Butter Roast Smoked Quail and Confit Leg 'Toastie'

Poached pear, chestnut mushroom, charred sprouts and fried quail egg
(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 Guinea Fowl Breast and Confit Leg

Cumberland puree, 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 Maderia Jus (E,G,Mk,SD)

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Orange Soufflé

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

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Baron Bigod

Dedham Vale honey, granola biscuits, frozen grapes and celery
(E,G,Mk,N,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
£50 per person

Quail 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

Orange Soufflé

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

Cheese

Adriano White Port, Ramos Pinto 100ml glass chilled

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