shiruku

Festive Menu

To Start

Cream of Carrot and Orange Soup
Flavoured with thyme and bay, topped with crispy croutons and chestnut slivers.
or
Pulled Brisket and Onion Parcel
Encased in a flaky pastry crust, finished with a tangy tomato and green pepper salsa.
or
Fan of Ripe Gala Melon
Served with a gathering of seasonal fresh fruits and raspberry water ice.
or
Warm Salad of Grilled King Prawns
Set on a bed of curly endive, Finished with a caper, chorizo butter and garlic crisps.

To Continue

Baked Spartan Chicken breast
Filled with a delicate spinach mousse and wrapped in a filo blanket, married with dill and cucumber creme fresh, black olive tapenade.
or
Pan Fried Fillet of Fresh English Sea Bass
Complimented with a citrus orange caviar cream, pickled root vegetables and sea grass.
or
Roasted Loin of English Lamb
Served with baked aubergine puree, red pimento sauce and buttered asparagus tips.
or
Seared Medallions of Prime Creekstone Beef Fillet
Cooked till rosy pink, garnished with oyster mushrooms and glazed shallots.

All main courses will be accompanied with mixed veg and buttery minted new potatoes

To Finish

Individual Pistachio Nut Tart
Sweet pastry shell filled with a set pistachio nougatine, topped with a petit framboise entremets.
or
Brown Bread and Caramel Parfait
Encased in a light almond jocund, served with a compote of pickled syrup plums.
or
Traditional Christmas Pudding
An opulent festive classic, steamed spiced cake filled with macerated dried fruits and candied peel, served with a silky warm vanilla cream.

Mocktail

1 x mocktail of your choice from our drinks menu.

£65 Per Head