

ECR Christmas Party 2013: Menu Options

- A. Cream of Roast Field Mushroom and Ale Soup
 - B. Confit Chicken and Tarragon Ballotine, Roast Onion Puree and Mustard Cress
 - C. Hot Smoked Pickering Rainbow Trout, Crisped Potato and Dill Salad and Pickled Cucumber
 - D. Baked Honey and Thyme Goat's Cheese Crottin with Chicory Salad and Port Wine Reduction
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- E. Slow Cooked Turkey, Chestnut and Apricot stuffing, Streaky Bacon, Cranberry Sauce and Chipolata Sausage
 - F. Hay baked Leg of Yorkshire Lamb with Slow Roast Red Onions and Minted Gravy
 - G. Parma Ham Wrapped Fillet of Cod with Basil Pesto and Slow Roast Tomatoes.
 - H. Butternut Squash and Sage Pithivier on Wilted Spinach with Toasted Pine Nuts
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- I. Vanilla Delice with Mulled Red Wine and Poached Winter Berries
 - J. Traditional Christmas pudding, Pedro Ximenez sherry cream
 - K. Dark Chocolate and Amaretto Pot, Creme Chantilly and Pistachio Biscotti
 - L. Locally Sourced Cheeses, Biscuits, Chutney, Grapes and Celery
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- Coffee and chocolates

NOTE: All dietary requirements can be catered for! If you have a specific dietary requirement, just let us know when placing your order!