

# CABBAGE HALL'S

## Christmas Day Menu

£97.50

Bookings 12noon to 3pm, deposit £50per person non refundable

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### SEASONAL CANAPES

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### STARTERS

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PHEASANT & CELERY SOUP EN CROUTE,  
cognac & parsley cream

LOBSTER, SAFFRON & LEEK RISOTTO

TERRINE OF SMOKED CHICKEN, FOIE GRAS & ARTICHOKE,  
cabernet sauvignon & shallot jelly

MUSHROOM BAVAROIS, TRUFFLED CELERIAC, MADEIRA ASPIC, MIXED LEAVES

### FISH COURSES

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NAVARIN OF LOCH FYNE SCALLOPS, CHERMIL CREAM

### MAIN COURSES

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ROAST BREAST OF REG'S GOOSNARGH GOOSE, CONFIT LEG  
Rob's black pudding stuffing, roast juices & sage, apple & bread sauces

NOISETTE OF VENISON, SLOW BRAISED HAUNCH  
Redcurrant & juniper sauce, three cabbage garnish

POACHED FILLET OF HALIBUT, LOBSTER MOUSSELINE, NANTUA SAUCE  
Spinach asparagus & Byron potato

ROAST LOIN OF VEAL, BREADCRUMBED SWEETBREAD & SCALLOP BROCHETTE  
White wine herb veloute cream

PANFRIED GATEAU OF ROSARY GOAT'S CHEESE, LEEK & POTATO  
Roasted root vegetables, watercress cream

DESSERTS, followed by coffe, chocolates and warm mince pies

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TRADITIONAL CHRISTMAS PUDDING, RUM SAUCE, BRANDY BUTTER

ASSIETTE OF RASPBERRY

CREPES "SUZETTE"

CABBAGE HALL CHEESE PLATE

