

# COTTAGE CHRISTMAS MENU

## CANAPÉS ON ARRIVAL

Served with chilled Champagne or mulled wine by the fire.

Chicken liver parfait, sauternes Jelly.

Quail egg & celery salt on baby gem with mustard cress.

Goat's cheese & red onion chutney on toasted oatcake.

## STARTER

### **Smoked Scottish salmon**

Lemon crème fraîche, caper berries, dill, and melba toast, finished with a touch of caviar and micro herbs.

## MAIN COURSE

### **Roast Norfolk bronze turkey**

Carved by the chef served with all the traditional trimmings:

Goose fat roast potatoes

Pigs in blankets

Sage & onion stuffing

Honey-glazed carrots & parsnips

Brussels sprouts with pancetta & chestnuts

Bread sauce, cranberry compote & rich roasting jus

(Children's plate includes sliced turkey breast, stuffing, carrots, potatoes, and a pig in blanket).

## DESSERTS

### **Traditional Christmas pudding**

With brandy custard, clotted cream & a warm Cognac drizzle.

### **Petit Fours & Coffee**

Mince pies

Cinnamon shortbread stars

Chocolate-dipped marzipan

Clementine pate de fruit

