

THE DINING ROOM

at the Squerryes Winery

Christmas Day 2019

£115 | £60 under 12

Appetiser platter per table

Goose rilette melba toast
Potted hot smoked salmon
Kentish Blue and mushroom tartlet
Goat's cheese & Nocellara olive wonton
Artisan bread selection

Starters

Duck liver on sourdough
Smoked cured pork, brown sugar glaze, spiced brioche
Portland crab and lobster cocktail, dill blinis
Salt baked celeriac, truffle ravioli, crème fraiche

Amuse

Winterdale Shaw gougères, cream cheese and caviar

Mains

Butter roasted bronze turkey, sage stuffing, pigs in blankets
Fillet of Sussex beef wellington, roasted shallot and confit garlic, red wine reduction
Atlantic cod and smoked salmon "Saltimbocca", seaweed butter sauce
Portobello mushroom and Tunworth cheese pastry, red cabbage purée, apple and walnuts

Roasted potatoes, pancetta sprouts, honey glazed carrots, roasted parsnips, red cabbage
Cranberry, bread, horseradish & English mustard

Pre-dessert

Elderflower vinegar sorbet with iced blackberries

Desserts

Plum, fig and brandy Christmas pudding, clementine clotted cream
Cinnamon custard tart, almond roasted pear and praline
Hot chocolate mousse, cappuccino milk, cinnamon doughnuts
Kentish Blue cheese, port plums, sourdough biscuits

Petit Fours

Clementine pâte de fruit
Mincemeat and frangipane tart