

# The Old White Beare Norwood Green

*Christmas Day 2018*

*Luxury 4 Course Meal £69.95p/h*

*£20 Deposit at time of booking*

*All deposits to be paid by no later than 1<sup>st</sup> October*

*Full payment required by the 1<sup>st</sup> of November*

## *Starters*

Cream of Celeriac & Potato Soup with Tempura Celery Leaf ✓

Confit Duck, Brandy & Cranberry Rillettes with Pistachio Praline, Game Gel, Radish, Lambs Lettuce & Iced Horseradish

Shellfish Bisque with Lobster, Clams, Mussels & Langoustines with Rouille Rye Croute & Keta Caviar

Beetroot Salad, Whipped Goats Cheese Croquette, Radish, Apple & Watercress with Fresh Truffle ✓

## *Main Course*

Turkey Breast with Turkey Leg, Cranberry & Apricot Stuffing, with Pigs in Blankets, Salt Roast New Potatoes, Mulled Braised Red Cabbage, Sprouts & Chantarray Carrots with Cranberry Jelly & Roasting Gravy

40 Day Aged 'Waterford Farm' 8oz Fillet Steak with Marrowbones, Dauphinoise Potatoes, Sauté Green Beans, Warm Horseradish Mousse & Green Peppercorn Sauce

Smoke Crusted Gressingham Duck Breast, Pie of the Leg, Caramelized Chicory, Honey Roast Squash & Fondant Potatoes, with a Red-Currant Jus

Roast Monkfish with a Wood Mushroom, Pearl Onion & Asparagus Risotto, Truffle Oil & Tempura Oyster

Nut & Chick Pea Vegetarian Roast Loaf, Salt Roast New Potatoes, Mulled Braised Red Cabbage, Sprouts & Chantarray Carrots with Cranberry Jelly & Red Wine Vegetarian Gravy ✓

## *Desserts*

Traditional Christmas pudding, Brandy Sauce & Red-Currants

Classic Vanilla Crème Brule, Cinnamon Shortbread & Fresh Winter Berries ✓

Dark Chocolate & Lime Profiteroles, White Chocolate Mousse Filling, Hazelnut Praline Tuile

5 British Cheese Board with Poached Pear, Date Chutney, Crackers & Grapes

All dishes are made and prepared fresh onsite by our team of Chefs. Some dishes may contain nuts. Prices are inclusive of VAT. We are happy to cater for any dietary requirements.