



IRONMONGERS' HALL

## Christmas 2017

### Starter

1. Hot smoked salmon, flaked over baby mixed leaves with lime and coriander dressing,
2. Potted terrine of confit chicken with green lentils, orange and pomegranate dressing
3. Salami and goats cheese mousse with toasted bagel, capers, mini gherkins and parsley dressing
4. Leek and potato soup with chives, crispy leeks and straw potatoes (vegan)
5. Pear, pomegranate and stilton salad with mixed endive, honey dressing and toasted marzipan

### Main Course

1. Norfolk turkey escalope with sage, onion and cranberry stuffing, Lincolnshire sausages wrapped with bacon, roast potato, seasonal roots, brassica, and peeled chestnuts.
2. Feather blade steak slow braised in London pale ale, mashed maris piper potatoes, roast carrots, shredded greens and truffle butter
3. Guinea Fowl breast with root vegetable gratin, quince and pear compote, winter cabbage, button mushrooms and carrots, juniper infused jus.
4. Baked fillet of sea-bass with roast courgette tapenade, lemon and chive butter sauce, crushed new potatoes and French beans
5. Sautéed breast of British chicken with a classic 'chasseur' sauce, garlic pressed potatoes, chantannay carrots and tender stem broccoli

Vegetarian main course option:

1. Roast root vegetable 'wellington' with roast tomato and thyme ragout, crushed new potato cakes, and fine French beans
2. Wild mushroom and pumpkin risotto with spinach and stilton arancini

### Dessert

1. Traditional recipe rich fruit Christmas pudding served with brandy sauce and calvados butter
2. Brioche and sultana bread and butter pudding, served warm with white chocolate sauce and cinnamon ice cream
3. Spiced chocolate truffle torte with caramel sauce
4. Lemon and Lime posset topped with mulled berry compote and served with shortbread
5. Winter 'Eton mess', sweet chestnuts, meringue, whipped cream, hazelnut chocolate caramel

Coffee, mini mince pies and chocolates