ST ANNE’S CHRISTMAS MENU OPTIONS 2019

(v) Wild mushroom soup
Wine – Picpoul de Pinet, Dom. St. Louis

Turkey, gravy, cranberry sauce, chestnut & pancetta stuffing, glazed fondant potato, honey roast parsnip puree, brussel sprouts
(v) Brie & pear tart, cranberry sauce, glazed fondant potato, honey roast parsnip puree, brussel sprouts.
Wine – Lautarul Pinot Noir
or
Casa Santiago Cabernet Sauvignon

Christmas pudding with brandy sauce

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(v) Blue cheese posset, membrillo, croutons.
Wine – Paparuda Riesling

Poached guinea fowl, roast onion jus, shallot puree, gnocchi, fried leeks.
(v) Butternut squash & roast garlic tart, roast onion jus, shallot puree, gnocchi, fried leeks.
Wine – Lautarul Pinot Noir
or
Ch. Malbat

Chocolate & orange tart

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(v) Glazed confit carrots, carrot puree, carrot tops, chestnuts, goat curd.
Wine – Las Rocas Sauvignon Blanc

Roast hake, fried sage, parsnip mash, wild mushroom.
(v) Pan fried corn bread, fried sage, parsnip mash, wild mushrooms.
Wine – Canapi Grillo
or
Carlomagno Fiano

Orange meringue pie.

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Poached chalk stream trout, orange, almond, grape.
(v) Sautéed white asparagus, orange, almond, grape.

Wine – Camina Verdejo

Confit duck drumstick, PX duck ragu, spiced cauliflower puree, straw potatoes.
(v) Pan fried king oyster, PX wild mushroom ragu, spiced cauliflower puree, straw potatoes.

Wine – El Tesoro Malbec
or
La Zensa Primitivo

Hazelnut & treacle tart.

The organiser to select one starter, one main course, one vegetarian main course and one dessert from the above options.

Dietary options are available only to those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts.

There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, your help is requested: please consult the Duty Hall Supervisor.