

The Cottage

Festive Menu



Press guinea fowl Terrine with Orange et compote

Smoked Salmon on a Horseradish crème fraiche Blini

Spiced Cauliflower Soup with grilled rustic Bread

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Traditional Turkey
served with Parsnip Tarte Tatin and Pomegranate Rocket

Salmon en croute with Dill butter

Venison Casserole with Oxtail dumplings

Cranberry, Walnut and Pumpkin seed Roast with Seasonal vegetables
(vegetarian)

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Chocolate and Peanut butter Fondant with Icecream

Blood orange and almond Cake

Christmas pudding Icecream

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£26.00 per person

Prebooking and preordering only

Meals must be preordered no later than 1 week in advance of the date of your booking,

In groups larger than 15 persons please supply list of names of people in your party with there meals
(e.g. sarah – soup, turkey, icecream) makes things so much smoother when serving your meals

