



# BISHOPSTROW

HOTEL & SPA

## **Festive Dinner Menu**

### **Amuse Bouche**

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### **Cream of Mushroom Soup**

Tarragon Cream

### **Ham Hock and Cranberry Terrine**

Fig and Apple Chutney, Gruyere Beignet and Cider Syrup

### **Potted Salmon and Prawns**

Cucumber, Crème Fraiche and Watercress

### **Glazed Capricorn Goats Cheese**

Dill, Textures of Beetroot and Walnuts

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### **Wooley Park Reared Turkey Breast**

Duck Fat Roast Potatoes, Sweet Braised Red Cabbage, Honey Glazed Carrots, Buttered Sprouts, Sage and Onion Stuffing, Pigs in Blankets and Cranberry Sauce

### **Braised Brisket of Beef**

Caramelised Onion Puree, Mushrooms and Bacon, Fondant Potato and Red Wine Jus

### **Pan Seared Fillet of Gilt Head Bream**

Crushed Aubergine, Potato and Tomatoes, Samphire Grass, Olive Tapenade and Micro Basil

### **Glazed Shallot and Thyme Tart Tatin**

Herb Mash Potato, Buttered Kale and Root Vegetable Puree

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### **Homemade Christmas Pudding**

Brandy Sauce and Frosted Redcurrants

### **White Chocolate and Cinnamon Panna Cotta**

Dark Chocolate Sauce

### **Iced Gingerbread Parfait**

Orange Compote

### **Selection of West Country Cheeses**

Grapes, Festive Chutney, Celery and Biscuits

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### **Tea, Coffee and Mince Pies**

***£35.00 per person***

*Function menu available for parties of ten people or more with a pre-order*