Gala Evening Menu

Champagne served with a selection of canapés

Starter

Estate Game Pâté and Savoury Marmalade on a bed of Rocket served with Wholegrain Toast

Grilled Goats Cheese with Cranberry dressing topped with toasted Pecans served with a Winter Salad

Asparagus Spears wrapped in cured Ham served with Hollandaise sauce and a Poached Duck Egg

Estate Parsnip & Pea Soup topped with minted Croutons and a nutty Pesto Swirl

Clementine & Cranberry Salad

Main Course

Locally reared bronzed Turkey with Chestnut & Cranberry Stuffing, Goose fat Roasted Potatoes & Parsnips accompanied by Roasted Winter Vegetables and Estate Sausage & Bacon Parcels finished with a rich Red Wine Gravy

Roast Beef & Yorkshire Pudding
Local Beef roasted in Mulled Wine Gravy served with Goose fat Roast Potatoes & Parsnips, Winter Roasted Vegetables and a rich pan Gravy

Salt Crusted Belly Pork
Home Farm produce belly Pork, Salt crackling Fondant Potatoes, Port braised Red Cabbage & a Spiced Apple Compote

Goats Cheese, Aubergine & Butternut Squash Parcel
Puff Pastry filled with Chargrilled Aubergine, Roasted Butternut Squash & Goats Cheese on a nest of Tagliatelle served with of Café au Lai Wild Mushroom & Tarragon Sauce

Grilled Fillet of Salmon topped with a Parsley & Herb Crust served with Baby Potatoes and a Hollandaise Sauce

Dessert

White Chocolate & Raspberry Roulade

Rolled White Meringue filled with fresh Cream & Raspberries

Christmas Pudding with Brandy Custard

Trio of local Welsh Cheese with Artisan Crackers & Fruit Compote

Melting Chocolate Pudding with Warm Apricot Glaze served with Vanilla pod Ice Cream

Finish with Coffee and Mince Pies