



**Christmas  
Dinner Menu  
£29.00**



# The Wild Mushroom

## Canapés

### Starters

Shellfish, Potato and Watercress Chowder

Pressed Mallard, Pheasant, Pigeon and Pistachio Terrine with Cumberland Sauce

Tiger Prawn, Aubergine and Courgette Tempura with Sweet Chilli and Cucumber Dip

Duck Liver Parfait with Pear and Quince Chutney, Toasted Soda Bread

Seared Rye Bay Scallops in Curry Oil with Cauliflower Puree

Wood Pigeon and Foie Gras Presse with Pickled Beetroot

Twice Cooked Goats Cheese Soufflé with Walnut and Apple

Home Cured Beef with Beetroot Relish and Horse Radish Cream

Carpaccio of Scallop and Salmon with Caviar

### Main Course

Roast saddle of venison and Slow Cooked Haunch Celery Puree  
Black Trumpet Mushroom Jus

Aged Sirloin of Beef with Chanterelle Mushroom Sauce  
Potato Fondant and Caramelised Shallot

Roast Pheasant Wrapped in Pancetta with Chanterelle Sauce, Cranberry Tartlet  
Braised Celery and Chicory

Pan Fried Fillet of Salmon with Mussel and Indian Spice Sauce  
Roast Salsify, Pink Fir Apple Potatoes

Roast Fillet of Wild Sea Bass with Linguini, Leek, Vongolis Clam and Mussel Broth

Butternut Squash and Wild Mushroom Risotto with Sage and Roquette

Confit and Breast of Gressingham Duckling with Chinese Five Spice Sauce,  
Caramelised Black Plum

### Desserts

Christmas Pudding with Cognac Ice Cream

Pear poached in mulled wine Liquor with iced White Chocolate Parfait

Selection of British Cheeses with Apricot Chutney and Celery

Coconut Panacotta with Mango Mousse and Tropical Fruit Compote

Pink Grapefruit Bavarois Mousse with Sesame Wafer Citrus Fruit and Mint

Sweet Chestnut Mousse with Candied Orange, Poppy Seed Meringue

Trio of ice creams with almond and orange Tuille

Dark Chocolate Pave with Pistachio Ice cream

Vanilla Cream Sauce

Coffee and Sweet Meats

Reservations

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