

Craig Manor KITCHEN

Christmas Eve Menu

TO START

Ham Hock Terrine
Piccalilli, rocket salad, sour dough

Roast Tomato & Basil Soup

Oak Smoked Salmon
lemon mayonnaise, micro herb salad

Fig & Blue Cheese Tartlet

MAIN COURSE

Loin of Pork
black pudding mashed potato, roast root vegetables, apple & cider reduction

Wild Mushroom Risotto
rocket, truffle oil, parmesan shavings

Fillet of Sea Bream
crushed herb potatoes, buttered greens, crayfish butter sauce

Supreme of Chicken
dauphinoise potatoes, wilted baby spinach, chasseur sauce

TO FINISH

Apple & Rhubarb Crumble with Vanilla Ice Cream

Plum & Frangipane Tart with a Mulled Wine Compote

Classic Eton Mess

Selection of British Farmhouse Cheese
grape & apple chutney, biscuits