

Silks Bistro and Champagne Bar Christmas Party Sample Menu 2016

A celebratory drink on arrival

Starters

Wild Mushroom & Celeriac Soup, Roasted Walnut Oil

Duck & Pork Terrine, Cranberry & Pistachio Toasted Brioche

Tian of Atlantic Prawns & Smoked Salmon, Brandied Marie Rose, Lemon & Lime

Warm West County Camembert & Fresh Basil Aumoniere (French Pastry), Silks Red Onion Marmalade



Mains

Fresh Roast Turkey, Lemon, Chestnut & Parsley Stuffing, Pig in Blanket, Cranberry Sauce, Roasted Gravy

Roast Sirloin of Beef, Yorkshire Pudding, Thyme Gravy

Pan fried Sea Bass Fillet, Dill & Lemon Pomme Puree, Brown Crab Sauce

Baked Root Vegetable and Fresh Sage Tart, West Country Stilton Sauce

All served with Roast & Buttered Potatoes,
Honey Glazed Parsnips, Brussel Sprouts & Buttered Carrots



Desserts

Traditional Christmas Pudding, Brandy Cream Sauce

Rich Dark Chocolate & Espresso Torte, Praline Crumb, Caramel Ice Cream

Star Anise Crème Brulee, Fig Compote, Ginger Biscuit

Cheese Platter of Mature Cheddar: Cornish Yarg, Stilton, Brie,
Celery, Grapes, Silks Pear & Sultana Chutney, Biscuits

Sunday through Thursday inclusive £21 per person
Friday and Saturday £29.50 per person