

Silks Bistro and Champagne Bar

Christmas Day Lunch

25th December 2015

Sample Menu

A flute of Chilled Champagne on Arrival

Amuse Bouche



Starters

Chicken & Foie Gras Terrine, Fig Mustard, Toasted Walnut Bread

Potted Crab, Confit Sea Trout, Celery Salt Scones

Homemade Cream of Cauliflower Soup, Truffled Chanterelles



Mains

Roast Breast & Leg of Turkey, Sage & Chestnut Stuffing, Pigs in Blankets,
Cranberry Gravy

Roast Sirloin of Beef, Cornish Blue Cheese Pudding, Thyme & Garlic Gravy

Seared Seabass Fillets, Potato Layer Cake, Broadbean Cherry Tomato,
Salsa Verde

Buttered Squash, Goats Cheese, & Spinach Wellington, Vegetarian Gravy

All Served with Roast & Buttered Potatoes,
Glazed Parsnips, Fresh Brussel Sprouts & Buttered Carrots



Desserts

Homemade Christmas Pudding, Creme Anglaise, Brandy Sauce

Caramelized White Chocolate Iced Parfait rolled in Peanut Praline,
Dark Chocolate Mousse, Cherry Fluid Gel

Cheese Platter of Mature Cheddar, Cornish Yarg, Stilton & Brie,
Celery, Grapes, Christmas Chutney & Biscuits



Coffee, Mints & Petit Fours

Please note this is a sample menu, so it is subject to change.

£64 per person.

Payment is required upon booking.