

*Silks Bistro and Champagne Bar*

*Christmas Day Menu 2014*

*A Glass of Chilled Champagne on Arrival*

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*Amuse Bouche*

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*Leek & Sweet Potato Soup with a Hint of Winter Herbs*

*Or*

*Beetroot Cured Salmon with Horseradish Emulsion, Celeriac Remoulade & Pickles*

*Or*

*Game Terrine, Serrano Ham with Toasted Pistachios & Figs*

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*Slow Cooked Breast & Leg of Turkey, Hand Linked Cornish Sausages Wrapped in Bacon,  
Chestnut Stuffing & Game Chips*

*Or*

*Ballotine of Lamb, Dauphinoise Potatoes, Salsa Verdi & Port Reduction*

*Or*

*Whole Grilled Lemon Sole, Newlyn Crab Butter, King Prawn Gremolata*

*Or*

*Christmas Cranberry Nut Roast with Vegetarian Gravy*

*All served with Roasted Potatoes, Parsnips, Carrots, Sprouts and Cauliflower Mornay*

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*Homemade Sherry Trifle with Egg Nog Chantilly*

*Or*

*Winter Berry Posset, Chocolate Orange Torte, Ginger Bread & Mini Mince Pies*

*Or*

*Christmas Crumble with Mulled Ice Cream*

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*Coffee and Petit Fours*

*£62.95 pp*

*Full payment in advance*