

Silks Bistro and Champagne Bar

Christmas Party Menu 2018

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, Sausage & Bacon Roll, 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 Potatoes,
Honey Glazed Parsnips, Brussel Sprouts & Buttered Carrots



Desserts

Traditional Christmas Pudding, Brandy Cream Sauce

Rich Dark Chocolate Torte, Pecan Crumb, Caramel Ice Cream

Crème Brulee, Fig Compote, Ginger Biscuit

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

Please note this is a sample menu and may be subject to slight change. All tables will be decorated with seasonal hats, crackers and steamers.