



# Christmas Menus

Fine wines will accompany lunch and dinner, and aperitifs and digestifs will be served before and after dinner



## Christmas Eve



### Afternoon Tea

Finger sandwiches  
Carrot cake  
Millionaire's shortbread  
Raspberry tartlets

#### Assiette of charcuterie

- Cured & cooked ham
  - Pork and wild boar sausage
  - Richard's game pie: Crisp pie crust filled with local game and truffle, with a light port jelly
- Served with pickled plums and pickled walnuts, and accompanied by a crisp salad and French bread

#### Selection of fish and shellfish

- Lobster tail thermidor: mustard and cheese sauce
- Steamed halibut and choron sauce: hollandaise sauce with a hint of tomato
- Home cured and smoked salmon: a piece of Scottish salmon lightly cured in salt and brown sugar, walnut smoked in our own smoker then sprayed with whiskey. Pan seared and served with lemon butter dressing.
- Pan fried gambas: garlic fried large prawns
- Seared scallops with chilli flakes

#### Cheese Board

Selection of French cheeses

#### Rumtopf

Ripe fruit picked throughout the year, added to a stoneware jar full of rum and brown sugar, and matured for several months until the fruit is very soft and completely saturated with rum. Served with cream





# Christmas Day



## Breakfast

Selection of hot and cold beverages	Teas, coffee, hot chocolate, orange juice, local organic apple juice
Freshly baked morning goods	<ul style="list-style-type: none"><li>• Granary bread</li><li>• Danish pastries</li><li>• Croissants</li></ul>
Plate of fresh fruit	An array of freshly prepared fruits, just waiting to be eaten!
Jams & honey	Selection of home-made jams and local honey
Eggs	Fresh eggs from our own hens, boiled, poached or scrambled to order
Christmas Day Special	Two rounds of toast, one with scrambled egg and smoked salmon, the other with scrambled egg and sautéed truffle

## Lunch

Duck Ravioli	<ul style="list-style-type: none"><li>• Home-made duck ravioli served with a oyster and plum sauces</li><li>• Asparagus tips</li><li>• Cherry tomatoes cooked in balsamic vinegar</li></ul>
Christmas Cake	Home-made traditional British Christmas cake





## Dinner

Oyster Americaine  
Gratin

Fresh oyster in half shell, topped with rich tomato and brandy sauce, sprinkled with parmesan herb crust and grilled

Clementine Sorbet

Home-made sorbet, deliciously sharp to cleanse the palate

Foie gras

Goose  
Pheasant ballotine  
Plum stuffed quail

- Limousin goose, slowly roasted in herbs
- Pheasant leg, deboned, wrapped in bacon and slowly roasted
- Young quail, boned, stuffed and slowly roasted

And their  
accompaniments

- Potatoes roasted in goose fat
- Bacon rolls
- Chestnut stuffing
- Sautéed sprouts from the garden
- Honey glazed parsnips
- Petit pois
- Glazed swede
- Jus

Cheese Board

Selection of French cheeses

Christmas pudding  
or  
Mulled fruit and cream

- Home-made of course and served with brandy sauce
- An alternative if you don't like Christmas pudding – please let us know in advance

Speciality coffee

Irish or French





# Boxing Day



## Breakfast

Selection of hot and cold beverages

Freshly baked morning goods

Teas, coffee, hot chocolate, orange juice, local organic apple juice

- Granary bread
- Danish pastries
- Croissants

Plate of fresh fruit

An array of freshly prepared fruits, just waiting to be eaten!

Jams & honey

Selection of home-made jams and local honey

Eggs

Fresh eggs from our own hens, boiled, poached or scrambled to order

Christmas Day Special

Two rounds of toast, one with scrambled egg and smoked salmon, the other with scrambled egg and sautéed truffle

## Lunch

French onion soup

Rich onion soup with cheesy toasted flutes floating on top

Mince pies and Christmas cake

Home made of course: rich brandy soaked mince meat and a light sweet pastry

## Dinner

Gravadlax

Home cured salmon, served with dill sauce and home-baked granary loaf

Honey and marmalade glazed ham

Whole gammon, lightly cured in salt, brown sugar, beer, port, rum and spices, braised slowly, and finally glazed with marmalade and honey  
Served with a light parsley sauce and accompanied by:

- Poached potatoes
- Jerusalem artichokes
- Roasted seasonal vegetables

Cheese Board

Selection of French cheeses

Raspberry and praline roulade

Light sponge filled with tangy raspberries and crunchy praline cream





**27 December**



## **Farewell Breakfast**

Selection of hot and cold beverages

Teas, coffee, hot chocolate, orange juice, local organic apple juice

Freshly baked morning goods

- Granary bread
- Danish pastries
- Croissants

Plate of fresh fruit

An array of freshly prepared fruits, just waiting to be eaten!

Jams & honey

Selection of home-made jams and local honey

Eggs

Fresh eggs from our own hens, boiled, poached or scrambled to order

Farewell special to set you up for a journey!

Cowboy Breakfast: Sirloin steak, home-made pork sausage, crispy bacon, mushrooms, fried eggs, grilled tomatoes

