

VANILLA

the event company

## CHRISTMAS MENU 2018

### STARTERS

Served with a selection of breads and butter

Marinated salmon with beetroot salad, horseradish dressing and caviar

Guinea fowl and Foie Gras terrine with plum chutney and toasted brioche

Leek veloute, poached quail eggs and potato brunoise

Pumpkin soup and mushroom ravioli

### MAINS

Served with side orders of mixed vegetables

Turkey breast with Brussel sprouts, roasted chestnuts, carrot julienne and tarragon jus

Medallion of beef with sauteed mushrooms, fondant potato and crispy shallots

Home made gnocchi with wild mushroom and truffle sauce

Saffron Risotto and vegetable fricassee

### DESSERT

Alternative dessert canapes format available

Lemon tart with raspberry coulis

Chocolate brownie creme anglaise

Selection of cheeses from "La fromagerie"

**£47.50 per guest**

2 dishes per course to be selected.  
Selections to be provided 7 days prior to the event

A 12.5% discretionary service charge will be added to all bills  
Please inform a member of staff if you or any member of your party suffer from any food allergies