



## BANNERMAN'S

Amuse bouche to start

### **STARTERS**

*Searched king scallops with black pudding, celeriac puree, beetroot jus and citrus dressing*

*Smoked salmon plate with lemon infused crème fraiche, green beans, tomato, cucumber, pistachio nuts and citrus*

*Beef carpaccio, marinated figs, rocket and parmesan shavings*

*Assortment of melon, winter fruit sorbet, toasted pine nuts and kirsch syrup (V)*

### **INTERMEDIATE**

*glass of prosecco*

### **MAINS**

*Traditional roast turkey with roast potatoes, honey glazed carrots, brussels sprouts, chipolata, chestnut stuffing and jus*

*Honey glazed duck breast with fondant potato, caramelised parsnip, celeriac puree and orange red wine jus*

*Fillet of seabass with warm potato salad, confit leek, shallots and chilli salsa*

*Roasted vegetable spring roll with wild mushroom duxelle and sweet garlic foam (V)*

*Plum tomato and brie cheese tart with mixed leaf salad (V)*

### **DESSERTS**

*Selection of cheeses, homemade pickle & crackers*

*Chocolate mousse with red wine coulis*

*Mille-feuille with puff pastry cream and strawberries*

*Christmas pudding with brandy sauce*

*Followed by tea/coffee and mince pie*

**£70.00pp**