

# Christmas Events 2018

## Starters

### **Chicken & Leek Terrine**

*Served with fig & plum chutney, toasted soda bread and baby leaves (GF)*

### **Sweet Potato & Seasonal Squash Soup**

*Served with warm bread, chilli oil & coconut dumpling (V / GF / Vgn)*

### **Flat Cap Mushroom**

*With a stilton crumb and peppercorn cream (V / GF)*

### **Trio of Melon Parisian**

*Served with a mango sorbet & raspberry coulis (V / GF / Vgn)*

## Main Courses

### **Roast Turkey**

*Served with cranberry, chestnut & sausage stuffing, honey-roasted parsnips, roast potatoes, seasonal vegetables and roast jus (GF)*

### **Pork Loin**

*With a clementine stuffing, roast potatoes, seasonal vegetables & a wholegrain mustard sauce. (GF)*

### **Poached Salmon Supreme**

*Served with a hollandaise sauce, fondant potato & seasonal veg. (GF)*

### **Caramelised Red Onion & Goat's Cheese Tart**

*In a filo crown served with seasonal vegetables. (V)*

## Desserts

### **Warm Apple Tart**

*Served with crème Anglaise and Calvados ice cream*

### **Chocolate Orange Brownie**

*Served with blood orange sorbet and charred oranges*

### **White Chocolate & Raspberry Cheesecake**

*Served with a vanilla cream & a crispy tuile.*

### **Red Wine Poached Pear**

*Served with charred fruits. (GF / Vgn)*

Tea or coffee to conclude

(GF / Vgn - can be adapted for a gluten free or vegan diet.)

(V - vegetarian dishes)



**CATHORPE  
MANOR ESTATE**  
COUNTRY HOUSE HOTEL & RESTAURANT