

December 2009 Pre-Order Menu

First Course

- A. Cream of Poyntington Chestnut Mushroom Soup
- B. Terrine of Game, Quince Jelly & Curly Endive, Rapeseed Oil Dressing
- C. Home Cured Salmon Gravavlax, Wasabi Crème Fraiche, Caviar, Micro Cress
- D. Grilled Goats Cheese, Fresh Fig, Candied Walnuts, Lambs Tongue Lettuce, Walnut Dressing

Main Course

- E. Fillet of Salmon, Puree of Kale, Roasted Squash
- F. Somerset Brie, Cranberry & Chestnut Tart, Wild Rocket, Mustard Dressing
- G. Slow Roasted Belly Pork, Apple Puree, Caramelised Apple, Local Cider Sauce, Creamed Potato
- H. Roasted Chicken Supreme, Sage & Onion Mousse, Creamy Jerusalem Artichoke Puree, Red Wine Sauce

Dessert

For parties of 16 or fewer, guests will order from the dessert trolley.

- I. Christmas Pudding & Brandy Custard
- J. Vanilla & Grand Marnier Crème Brulee
- K. Fig & Frangipane Tart
- L. Caramel & Chestnut Mousse

Coffee and Mince Pies

£27.50 per person

Please fill in your name and tick the box corresponding to your starter, main course and dessert choices

	Names	Starter Choices				Main Course Choices				Dessert Choices			
		A	B	C	D	E	F	G	H	I	J	K	L
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Pre Dinner Drink Choice.....

Wine Choices.....

Festive Pre-Dinner Drinks (minimum order 6 glasses)

	per glass
Sparkling Wine	£3.00
Traditional Mulled Wine	£4.50
Old English Punch	£5.00

Wines to accompany your meal

WHITE

- 1. FRANCE COLOMBARD, La Courtine, 2008** £ 15.50
COLOMBARD Producteurs Plaimont, Gascogne (Medium Dry)
Vibrant and zesty, with a lemony sting in the tail. This is remarkably refreshing and makes a lovely aperitif.
- 2. CHILE CHARDONNAY/SAUVIGNON, 2007** £ 15.50
CHARDONNAY Cornellana Estate, Rapel Valley (Dry)
SAUVIGNON *The Chardonnay gives richness & body whilst the Sauvignon adds freshness & vitality – a perfect combination.*
- 4. FRANCE CHARDONNAY, 2007/08** £ 17.00
CHARDONNAY Domaine St Hilaire, Languedoc
A superbly rich and generous Chardonnay showing fresh and very pure, beautifully ripe fruit - unoaked.
- 6. CHILE SAUVIGNON BLANC 'CASABLANCA', 2006** £ 18.00
SAUVIGNON Montes, Curico
A wonderfully fresh and 'zingy' Sauvignon with crisp gooseberry flavours plus hints of asparagus and capsicum.
- 12. ITALY PINOT GRIGIO, Alto Adige, 2007** £ 22.50
PINOT GRIGIO San Michael Eppan, Sud-Tirol
Wonderfully fresh; has a ripeness and purity of smoky fruit (the most prominent of which are pears) that is rare.

RED

- 17. S. AFRICA CINSAULT/SHIRAZ, 2006** £15.50
CINSAULT SHIRAZ Klippenkop, Robertson Winery,
Aromas of ripe blackberry and cherry lead to a medium/full bodied palate which is fresh and fruity with a hint of spice.
- 18. CHILE CABERNET/MERLOT, 2007** £ 15.50
CABERNET Cornellana Estate, Rapel
SAUVIGNON *Full, rich and plump Merlot with fresh, fruity Cabernet. Smooth and medium-bodied with intense fruit flavours of strawberries and cherries.*
MERLOT
- 20. ITALY MONTEPULCIANO D'ABRUZZO, 2007** £ 16.00
MONTEPULCIANO Umani Ronchi, Marche
Velvety in texture, with hints of liquorice and chocolate, this is a medium bodied wine that will happily partner most red meat dishes, pastas and antipasti.
- 25. ARGENTINA MALBEC, 2007** £ 19.00
MALBEC Calafate, Bodegas Universo Austral, Patagonia
Deep intense red with raisins and candied fruit on the nose, a mouth filling intense damson and plum palate with a long full finish
- 27. AUSTRALIA SHIRAZ, Heathcote, 2006** £ 21.00
SHIRAZ Brown Bros, Milawa, Victoria
A deep brilliant ruby red colour this wine is medium bodied with aromas of cherry fruit, subtle oak, spices and pepper on the nose. Rich fruit on the palate with lingering flavours of pepper and tar with balancing oak, good acidity and fine tannins.

ROSÉ

- 35. USA, WHITE ZINFANDEL 'SELECT', Old Station, California** £ 15.50
WHITE ZINFANDEL *'Medium' rosé with refreshing strawberry fruitiness and a gentle acidity to balance the natural sugar.*

Why not treat yourself and stay overnight after your party?

Special Christmas Party Accommodation Prices:

Single Occupancy, Double Room £79.00 per night

Standard Double Room £99.00 per night

Superior Double / Twin Room £109.00 per night

Prices are inclusive of full English breakfast & VAT.

These rates are available 1st - 24th December 2009 to any guest attending a Christmas Party,

Telephone 01935 813463

to reserve your accommodation.