

CHRISTMAS DINNER AT RAKE BALLROOM

Starter buffet

- Green sprout salad with lemon vinaigrette (VEG, G)
- Roasted and pickled root vegetables (VEG, G)
- Chickpea and kale salad (VEG, G)
- Roasted pumpkin and beluga lentil salad (VEG, G)
- Endive salad, caramelized nuts and gorgonzola (VL, G)
- Potato salad with lovage, pickles and apple (V, G)
- Fish roe with whipped crème fraîche (L, G)
- Skagen prawns with lemon dill dressing (L, G)
- Hot smoked salmon, pickled fennel and celeriac (L, G)
- Blueberry marinated salmon (L, G)
- Mustard herring (L, G)
- Blackcurrant herring (L, G)
- Liver pâté and cranberry sauce (L, G)
- Beef brisket with horseradish (L, G)
- Smoked pork collar and gremolata (L, G)
- Traditional Christmas ham and cognac mustard (L, G)
- Rutabaga, carrot and potato casseroles (L, G)
- Boiled potatoes and bread selection (L)

Main course

- Overnight braised beef cheek with horseradish mashed potatoes and creamy peppercorn sauce (L, G)
- Roasted whitefish, Jerusalem artichoke and lobster sauce (L, G)
- Roasted eggplant, grilled pepper, and tomato ratatouille with whipped goat cheese (L, G)***

Dessert

- Tiramisu cake (L)
- Milk chocolate mousse and cherry (L, G)
- Gingerbread pannacotta and orange curd (L)
- Cheeses, gingerbread and pear relish (G)
- Christmas tarts (L)