



# 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)

\*\* Available Veg, G

