



Dickens Dinner – December 2021

First Course:

Roasted Cauliflower Soup, English Cheddar "Biscuit", Roasted Pumpkin Seeds

Second Course:

Mixed Organic Greens, Blue Stilton, Candied Walnuts, Cranberries, Radish

Main Course:

Roasted Duck Confit, Spicy Plum Crumpet, Parsnip Purée, Brussels Sprouts, Cranberry Chutney

or

Roasted Beef Tenderloin, Potato Au Gratin,
English Pea Purée, Caramelized Shallot, Brussels Sprouts, Glazed Carrots

or

Pan Seared Salmon,
Parship Purée, Roasted Fingerling Potatoes, Ginger Braised Cabbage, Winter Citrus Aioli

or

Herb Crusted Pork Tenderloin, English Pea Purée,
Potato Au Gratin, Brussels Sprouts, Caramelized Shallot, Glazed Carrots, Apple Gastrique

Dessert:

Christmas Tiramisu with Gingerbread Cookie

or

Sticky Toffee Pudding, Whipped Cream