

No.4

Hamilton
Place

Upgraded Christmas menu

Additional £6 per person

Please select one dish from each course for all guests

Starter

Smoked duck breast with stem ginger, braised red cabbage, red endive and Bramley apple cider sauce

Confit of rabbit terrine with olive and pistachios, served with quince chutney and brioche crisp

Peppered smoked mackerel and horseradish salad, rocket, dried tomatoes and aged balsamic dressing

Salad of lobster, fennel and beetroot and savoury blackcurrants with pea shoot salad

Main

Stuffed guinea fowl with chestnut, sage and lemon, sweet potato puree, baby carrots and sherry sauce

Cannon of beef fillet with courgette and potato rosti and baby carrots with a rich port jus

Pan fried sea bass with sautéed pak choi, crispy potatoes and lemon caper dressing

Fillet of venison with wild mushrooms, wild boar cocktail sausages, parsnip puree, roasted baby carrots finished with a rich port jus

Green pea and mint risotto with mixed cress

Dessert

Caramelised pear, chocolate and amaretto mousse and honeycomb

Lemon and raspberry tart with raspberries and lime salsa

White chocolate cheesecake with berry coulis, poached rhubarb and almond crisp

Served with Musetti Italian coffee, Tea Pigs tea and petit fours

Individual cheese plate - £7.50 per person

Selection of three English and French cheeses with celery, plum chutney, grapes and dried fruits.

After dinner a glass of port or brandy - £6.50 per person