



HIGH GROVE

CHRISTMAS EVE

STARTERS

SPICED PARSNIP AND CHESTNUT SOUP

served with Crusty Bread

PLATTER OF MELON AND SOFT FRUITS

with Elderflower Sorbet

PRAWN AND SMOKED SALMON SALAD

with Bloody Mary Cocktail Sauce and Lemon

CHICKEN AND GOOSE LIVER PATE

with Onion Chutney and French Bean Salad and
Cracked Pepper Bannocks

ORIENTAL STYLE CHICKEN AND DUCK TERRINE

with Spring Onion, Carrot and Cucumber Salad
and Hoi Sin Dressing

CULLEN SKINK

Traditional Smoked Haddock Chowder with
Potatoes and Leeks

MAINS

TRADITIONAL ROAST TURKEY

Roast Potatoes, Chestnut Stuffing, Chipolatas,
Seasonal Vegetables and Cranberry Sauce

ROAST SIRLOIN OF SCOTCH BEEF

with a Timbale of Haggis, Neeps and Tatties and
Caramelised Shallots and Whisky Sauce

POACHED FILLET OF SALMON AU GRATIN

with Smoked Cheddar Cheese and Winter Greens

SEA BASS WITH CHORIZO AND CHICKPEA STEW

with Roast Peppers and Rioja Wine

PEPPERED BREAST OF CHICKEN

with Savory Rice Pilaf, Crispy Bacon and Brandy
Cream Sauce

TRUFFLED MUSHROOM VOL AU VANT

with Spinach and Toasted Hazelnuts

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CHRISTMAS EVE

DESSERTS

CHRISTMAS PLUM PUDDING

with Brandy Custard and Ice Cream

MANGO CHEESECAKE

with Coconut Ice Cream and Passion Fruit Coulis

CLASSIC TIRAMISU

with whipped Mascarpone, Espresso Coffee and Marsala Wine topped with Chocolate Shavings

INDIVIDUAL APPLE PIE

with Fresh Vanilla Custard and Ice Cream

CHOCOLATE AND HAZELNUT MOUSSE

with Caramelised Bananas and Costley's Ice Cream

SELECTION OF CHEESES

with Chutney, Biscuits and Grapes

£54.95 PER PERSON

Merry
Christmas

& HAPPY NEW YEAR