

The Don Christmas Menus 2018

Three course menu £35

To Start

Sea bass tartare, ginger, lemon and soy dressing

or

Jerusalem artichokes veloute with crispy leeks

or

Ham hock terrine, celeriac

To Follow

Roast Norfolk Turkey with Chestnut, Sage and onion stuffing,

Brussel sprout, celeriac puree & cranberries jus

or

Fillet of Stone bass, spinach, wild mushroom and fish consommé

or

Roasted Salt Marsh Lamb Rump with Braised Savoy cabbage, and Rosemary jus

or

Black cabbage and Taleggio fondue risotto

To Finish

Chocolate brownie with Creme Anglaise

or

New Zealand Pavlova with winter berries

or

Rich Christmas Pudding, Rum and Raisin ice cream

Coffee and Biscotti

The Don Christmas Menus 2018

Three course menu £47

To Start

Truffled mushroom consome' with a poached pheasant egg

or

Artichoke salad, pecorino, vinaigrette

or

Scallop carpaccio, with peas and a lemon chilli dressing

To Follow

*Roast Norfolk Turkey with Chestnut, Sage and onion stuffing, Brussel sprouts,
celeriac puree & cranberry jus*

or

Roast loin of monkfish, Puy lentils, grilled courgettes & fish broth

or

Roast rump of lamb, provencal vegetable Galette, Rosemary sauce

or

Gnocchi with Tomato, basil and parmesan cheese

To Finish

Hot hazelnut Chocolate fondant with Vanilla ice cream

or

Warm apple crumble with Cinnamon ice cream and vanilla sauce

or

Rich Christmas Pudding, Rum and Raisin ice cream

Coffee and Mince Pies

The Don Christmas Menus 2018

Six course menu £57

Amuse-Bouche

*Seared Cornish Scallops, with Jerusalem artichokes puree,
creamy baby leeks and wine saffron reduction*

Creamed leeks and truffled potato soup en croute

*Roast breast of Dombé Duck breast and confit leg with braised black cabbage,
fondant potatoes and duck jus*

Colton Basset Stilton with Walnut bread and chutney

Hot hazelnut chocolate fondant with Vanilla ice cream

Coffee, Mince Pies and Almond Biscotti