

The Don Christmas Menus 2018

Three course menu £35

***Available at the Bistro Only**

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

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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

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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 Dombes 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

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Coffee, Mince Pies and Almond Biscotti