

## **Christmas Eve Menu**

**Guests are to arrive at 7pm for 7.30pm**

Amuse bouche

### **1<sup>st</sup> Course**

Parsnip & Celeriac soup

Smoked bacon & ham hock terrine served with homemade piccalilli

Mushroom & celeriac quail Scotch egg with a Jerusalem artichoke puree (V)

### **Fish Course**

Monkfish tails wrapped in Parma ham with a sun dried tomato and fresh basil pesto served on a bed of rocket & Parmesan shavings

Wild Halibut wrapped in filo pastry served with a caviar & tomato concasse butter sauce

Chard & Ricotta roulade served with toasted pine nuts & rocket with honey roasted seasonal vegetables (V)

### **Meat Course**

12hr roasted pork belly in a cider & apple sauce with a whole grain mustard mash & seasonal vegetables

Slow braised lamb shank served with creamy mash potato, steamed winter veg with a rosemary & redcurrant jus

Wild mushroom, spinach, toasted walnuts and Mozzarella stuffed cannelloni with white wine cream sauce (V)

### **Dessert**

Caramelised apple & cinnamon cheesecake

or

Hot chocolate brownie with Chantilly cream

or

A selection of cheese from the Bath soft cheese company with homemade chutney

**£45 per head**

**[www.peppermilldevizes.co.uk](http://www.peppermilldevizes.co.uk)**

**01380 710407**

**A non-refundable deposit of £20 for each person will be required on booking**