



## The Boot Inn - Barnard Gate

### Christmas Day 2007

Mulled Wine and Chefs Canapes on arrival

#### Starters

Pumpkin and Ginger Soup with ricotta

Homemade cep ravioli served with a fresh parsley jus and truffle oil

Quail and foie gras terrine served with a puy lentil salad

Grilled oysters served with red onion marmalade fresh chilli  
with a soft herb crust

#### Main course

Traditional roast turkey served with roast potatoes, a fresh herb and fruit stuffing and prunes  
wrapped in bacon

Venison Pie served with sage, red peppercorn, wild mushrooms and fondant potato

Traditional Beef Wellington with a red wine and garlic sauce

#### Fish and seafood selection

Pan-fried scallops with vanilla, honey and ginger butter

Lobster with a hollandaise sauce

Monkfish tail served with saffron bisque

Plain rice sushi wrapped in roasted seaweed

#### Vegetarian platter

Cheese fondue

Linguini with walnuts and black truffle

A crispy rocket and parmesan salad parcel

#### Desserts

A duo of christmas pudding and christmas pudding ice cream

A warm fruit and mulled wine salad

Chocoholic pudding

Vanilla panacotta with home made tuille

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A selection of cheese served with fruit and biscuits

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Coffee served with mince pies and homemade chocolates

£65.00 per person

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