



The Boot Christmas Day Menu 2011

Mulled Wine and Chefs Canapes on arrival

Starters

Cauliflower and nutmeg soup

chive oil

Poached sea trout mousse

Puree of watercress buttered leeks and a lobster broth

Whole roasted stuffed quail

with a pea and smoked bacon fricassee

Eynsham Park partridge and foir gras terrine

clarete wine jelly and sour dough crisps

Home salted Venison Hash

Poached egg and Madeira Jus

Main Course

Traditional Roast Turkey

All the trimmings, brandy and apricot stuffing, cotswold sausage wrapped in bacon

Smoked pheasant lasagne with roasted hazel nuts

oxford blue cheese and confit of leg and black pudding croquette

Pan fried Fillet of Brill

White crab meat fritters, tomato pomme purre and a lemon beurre blanc

Cannon of Lamb

Pearl barley and chestnut risotto, baby spinach, thyme

Baked goats cheese and wild mushroom turn over

Tomato, rosemary, garlic rogout with mustard cress

Desserts

Traditional christmas fruit pudding

Brandy butter and creme anglaise

Orange creme brulee

Creme chantilly, vanilla short bread and honey comb ice cream

Cornish sea salt chocolate brownie

Sesame seed praline, bitter chocolate tuile, chocolate and star anis sauce

Sticky toffee and walnut pudding

Caramel sauce and macerated figs, raisin ice cream

A selection of british cheese's

Celary, apple and biscuits

Coffee served with mince pie and homemade chocolate

£60 per person