



The Boot Inn - Barnard Gate
Christmas Day 2009

Mulled Wine and Chefs Canapes on arrival

Starters

Pumpkin and Ginger Soup with ricotta

Lobster and Crayfish Ravioli with sauce vierge

Stuffed Quail Breast and Confit Leg with a kale and bacon salad

Ham hock and Wild Mushroom Terrine with crunchy piccally

A Trio of baked Oysters, garlic gratin, bacon and red onion, spinach and hollandaise

Main course

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

Roasted Wild Duck with a cherry compote, fondant potato, green beans and a brandy sauce

Fillet Of wild seabass with vanilla crushed potatoes, wilted spinach and braised fennel

Rack of English lamb with caramelised onion mash, cabbage cake and a rosemary sauce

Wild Mushroom, Broad bean and ricotta cheese Risotto with parmesan crisps

Desserts

Traditional Christmas Pudding with brandy butter and an anglaise sauce

Cinnamon Creme brulee with almond shortbread

Dark Chocolate Tart with Chantilly cream and caramel oranges

The Boot's Baked Alaska

A selection of cheese served with fruit and biscuits

Coffee served with mince pies and homemade chocolate

We wish everybody a very Happy Christmas from us all at The Boot