

# EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

## CHRISTMAS 2017: BOXING DAY DINNER

### FIRST COURSE

Homemade Scottish vegetable and potato soup  
Smoked haddock scotch egg with red pepper fondue  
Moulassa salmon with pickled fennel and radish salad  
Rabbit and pistachio terrine with melba toast  
Grilled goats cheese and textures of beetroot

### MAIN COURSE

Pan fried hake with a warm tartare sauce, steamed mussels, crispy fennel gnocchi  
Beef Wellington with fondant potato, bacon wrapped beans and Madeira sauce  
Braised pork belly in dry cider, cashew crumbed croquettes, gascon cabbage drizzled in sticky veal jus  
Breast of Gressingham duck with root vegetables, beetroot purée and fondant potato  
Mushroom and Gruyere tart with tarragon roasted potatoes

### DESSERT

Passion fruit cheesecake with tropical fruit and passionfruit sorbet  
Chocolate orange crème brûlée with a homemade short bread  
Apple and cinnamon crumble with vanilla ice cream  
Selection of cheese & biscuits, quince jelly, celery, grapes & apple chutney  
Selection of homemade ice cream and sorbets

### COFFEE & PETIT FOURS

£47.50 per person incl vat

A deposit of £15.00 per person will be required to confirm a reservation. All bookings after November 24<sup>th</sup> will require full payment on booking. A pre-order required with full payment by November 24<sup>th</sup> 2017  
Menu items may be subject to change