

SONNY'S KITCHEN

Christmas Dinner Menu 2018

Starters

Celeriac and pear and ham hock soup with Stilton and pickled walnut toasts

Cured organic Loch Duart salmon with clementine,
dill, crème fraîche and cucumber

Terrine of wild duck, fallow deer and pigeon with SK chutney
and sourdough toast

Cashew hummus with roasted vegetables and a light curry dressing
Butterhead lettuce, soft herbs, mustard & radish

Mains

Gratin of macaroni, chanterelles and Beaufort with a salad of winter leaves

Daube of ox cheek with creamed potato, pot roasted vegetables and red wine

Fillet of Cornish cod with parmesan gnocchi, roasted cauliflower
and wild mushrooms

Breast of mallard with crushed butternut, chestnuts,
Hasselback potatoes and cranberry

Salmon and cod fishcakes with crab, wilted spinach and white wine sauce

Desserts

Chocolate brownie with vanilla ice cream and hot chocolate sauce

Christmas pudding with brandy custard

Muscovado financier, glazed comice pear

Clementine sorbet and lime ice cream

Three British cheeses with biscuits and crackers

£45.00 Three Courses