

SONNY'S KITCHEN

Christmas Lunch Menu 2018

Starters

Celeriac, ham hock and pear soup with crumbled stilton

Terrine of game with SK chutney and sourdough toast

Cured organic salmon with clementine, dill, creme fraiche and cucumber

Cashew hummus with roasted cauliflower and a light curry dressing

Butterhead lettuce, soft herbs, mustard & radish

Mains

Leek and Beaufort tart with a small green salad

Crisp leg of duck with crushed butternut, chestnuts, Hasselback potatoes and cranberry

Daube of beef with creamed potato, pot-roasted vegetables and red wine

Fillet of sea bream with parmesan gnocchi, roasted cauliflower
and wild mushrooms

Salmon and cod fishcakes with wilted spinach and white wine sauce

Desserts

Christmas pudding, brandy custard

Chocolate brownie with vanilla ice cream and hot chocolate sauce

Muscovado financier, glazed comice pear

Clementine sorbet and lime ice cream

Cheddar with pickled walnuts and salad

£30.00 Three Courses