



FIFTEEN NINETY NINE

events · weddings · dining

Christmas Lunch 2016

£25 per person

Starter

Smoked salmon with beetroot and tarragon remoulade, capers, lemon and soda bread

Chicken and chorizo terrine with puy lentil dressing and brioche

Celeriac and bramley apple soup with blue cheese and toasted walnuts (V)

Main

Roulade of turkey stuffed with fresh sage, onion and chestnut stuffing wrapped in pancetta served with festive potatoes and vegetables, light turkey gravy

Seared fillet of sea bass with parsnip puree, orange scented wilted spinach, asparagus, served with vanilla butter sauce

Chestnut mushrooms in grain mustard sauce on toasted Puglia bread with wild rocket and herb salad and lemon and parsley gremolata crumb and truffle oil (V)

Dessert

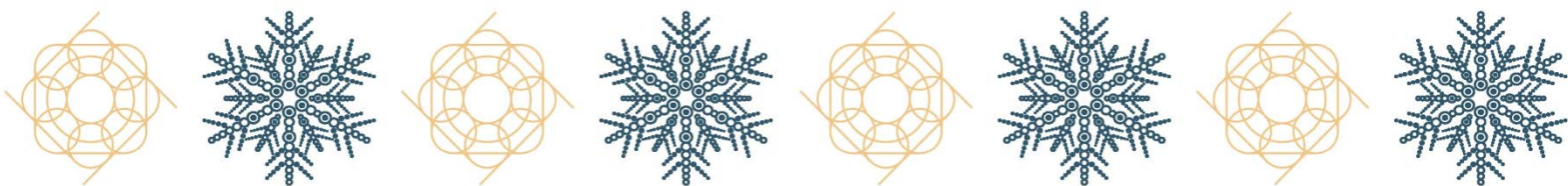
Manor house trifle with amaretti biscuits, apricot puree, Olde English custard and orange syllabub

Royal College Christmas pudding with brandy sauce

Isle of Mull cheddar with Perthshire oatcakes and chutney

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Coffee & tablet to finish



**A pre-order will be taken
Prices may be subject to change**