D A M S O N

SET PARTY MENU

APPETISER

Spiced parsnip soup, caramelised apple, honey pickled parsnips & coriander

STARTERS

Ballotine of ham hock & foie gras, spiced pineapple chutney, toasted bricohe

Spring onion risotto with tomato chutney & Mrs Kirkhams Lancashire cheese

Mulled wine poached pear & Cropwell Bishop salad, with candied walnuts & crispy shallot rings

MAIN COURSES

Breast of Gressingham duck, Savoy cabbage, creamed puy lentils with truffle, fat chips & parmesan foam

Grilled fillet of hake with creamed potato, scorched onion, button mushroom & smoked bacon persillade, wilted kale & red wine sauce

Cep & rosemary lasagne, roasted artichokes, salsify & Portobello mushrooms with spinach & garlic

Cheshire beef braised in red wine, smoked bacon, baby onions & mushrooms, Savoy cabbage & creamed potato

DESSERTS

Damson homemade Christmas pudding, brandy butter & rum sauce

White chocolate & gingerbread mousse, cranberry & orange compote

Cinnamon & orange brulee, palmier biscuit

Godminster vintage cheddar & Cropwell Bishop stilton cheeses, grapes, biscuits, celery & seasonal chutney