CHRIST CHURCH AUTUMN/WINTER DINNER MENUS

Bread Rolls, Butter and Still and Sparkling Bottled Water are included. Vegetarian Menus/Alternatives are available on request.

**Starters**
- Pressed Ham Hock, Piccalilli
- Beetroot Marinated Salmon, Smoked Salmon Mousse, Kimchi Salad
- Breaded Camembert, Cranberry and Leek Salad
- Marinated Vegetable Terrine, Bocconcini Mozzarella, Olives and Pesto (V)
- Butternut Squash Soup, Seared Scallop, Sagaloo, Curry Oil
- Tempura Battered Tiger Prawns, Avocado, Mango Salad, Sweet Chilli Dressing
- Warm Gorgonzola and Leek Tart, Beetroot, Candied Walnuts, Pickled Walnut Dressing (V)

**Main Courses**
- Fillet Steak with Herb and Pepper Crust, Bearnaise Sauce, Jenga Chips, French Beans, Sun Blushed Tomato, Onion Rings
- Slow Roast Pork Belly with Black Pudding, Brandied Prunes, White Onion Puree, Irish Cabbage and Mustard Mash
- Lamb Loin, Sweetbread and Morel Mousse, Chasseur Sauce, Black Garlic Dauphinoise Potatoes, Baby Leeks and Carrots
- Chermoula Roast Salmon Pave, Preserved Lemon, Pickled Cranberry Couscous, Burnt Lettuce, Butterbeans, Tagine Sauce
- Poached Chicken Breast, Curry Flavours
- Seared Seabass Fillet, Mushroom Risotto, Parsley and Garlic Sauces, tender Stem Broccoli
- Roast Duck Breast with Honey, Orange and Thyme, Shallot Mash, Butternut Squash and Choi Sum

**Puddings**
- Chocolate Crèmeux, Pine Kernel Baklava, Charred Figs, Yoghurt Ice Cream
- Hot Chocolate Fondant, Caramel Popcorn, Pistachio Ice Cream
- Pear Tart Tatin, Walnut Ice Cream, Walnut Cream
- Lemon Tart, Lemon Verbena Meringue, Blackcurrant Sorbet
- Pink Praline Tart, White Chocolate Sorbet
- Apple Crumble, Sauce Anglaise, Apple Sorbet
- Pineapple Sticky Toffee Pudding, Coconut Ice Cream, Lime and Cardamom Caramel

Coffee and Mints