



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