

CHRISTMAS MENU 2011

£33.50 per person plus 10% service charge

Starters

Seasonal soup, crusty white bread

Gratin of Bridlington crab Thermidor & samphire

Roasted beetroot with baby chard, goats cheese and walnuts honey & red wine vinegar dressing

Duck confit terrine, prune & Armagnac purée, balsamic onions, cornichions, toasted sourdough

Main course

Pan-roasted corn-fed chicken breast,
sautéed cavolo nero, roasted field mushroom, Dijon Mustard & tarragon sauce

Roasted line caught Icelandic cod,
potato puree 'Bourguignon' baby onions, smoked bacon chestnut mushrooms & red wine jus

8oz 21 day aged Rib eye steak,
'Café de Paris' butter, honey mustard glazed root vegetables, watercress

Roasted iron bark pumpkin & Bleu D'Auvergne risotto,
toasted pumpkin seeds & shaved parmesan

Dessert

'W' Hot Valrhona chocolate fondant, mint choc chip ice-cream (10min)

Warm plum clafoutis, Madagascan vanilla ice cream (n)

Honeycomb ice cream, chocolate sauce & biscotti

Blue D'Auvergne, Black velvet Goats cheese & Soumaintrain,
Served with candied walnut, Pedro Ximénez jelly, celery & biscuits

To finish

Coffee, tea or infusions from £1.95

Six warm mini mince pies, orange & whisky cream £6.95

Additional side orders

Ratte potatoes & wild mushrooms	3.95	Baby leaf & parmesan salad, balsamic dressing	2.95
Honey mustard glazed root vegetables	2.95	Baked bone marrow, shallots, garlic & parsley	2.95
Greens, white onion & thyme butter	2.95	Hand cut crinkle chips	2.95
Creamed spinach with gruyère cheese	3.95		

There is a discretionary 10% service charge added to the bill.

Should you have any allergies, please inform your server,

All prices are in £ and inclusive of VAT

Make your next booking online at www.thewestwood.co.uk

