

Menu

Christmas Dinner in the Great Hall

Monday 10th, Tuesday 11th and Wednesday 12th December 2018

Starter

Black treacle glazed salmon with crayfish, lemongrass and ginger

Vegetarian

Baked gnocchi with wild mushrooms, chard, tomato and brown butter

Vegan

Quinoa with heritage carrots, blood orange and pomegranate salad

Cambio 7, Sauvignon Blanc, Central Valley, Chile

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Main Course

Butter roasted turkey stuffed with pork, apricot, pistachio,
duck fat roasted fondant potato, red cabbage, tenderstem and carrots

Vegetarian

Roasted squash, pearl barley and chestnut Wellington with parsnip purée,
honey roasted root vegetables, crispy roast potatoes and rich gravy

Vegan

Butternut squash and potato “soufflé” with puy lentils, root vegetables,
broccoli and pine nuts with a white wine sauce

The Paddock Merlot, Murray Darling, South East Australia

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Dessert bowl food served on Platform 9 ¾

Christmas pudding and brandy sauce and caramelised orange

Cranberry, raspberry and sherry trifle with a pistachio shortbread

Baileys panettone tiramisu with a hazelnut crumb

Gingerbread granola with mulled wine poached apple
and a cinnamon yoghurt (*Vegan*)