



Asia House Festive Menu

Starters

Smoked Salmon, Capers, Egg Mimosa, Shallot Vinaigrette

Tartlet of Goat Cheese, Slow Roast Tomato and Artichoke, Salade Frisee, Tapenade Vinaigrette

Dorset Crab, Green Apple and Celeriac Salad, Lemongrass Dressing

Crispy Duck, Pomelo, Cashew Nut, Rocket and Bean Sprout Salad

*Heritage Beetroot, Heirloom Tomato and Roast Pepper Salad, Cornbread Croutons,
Provencale Vinaigrette*

Main Course

*Kent Reared Organic Turkey, Bacon Wrapped Chipolatas, Roast Courgette and Pepper Cornbread
Stuffing, Goose Fat Roast Potatoes, Honeyed Parsnips and Roasted Root Vegetables,
Cranberry and Orange Zest Relish*

*Rump of Welsh Lamb, Confit of Shoulder, Potato Dauphinoise, Balsamic Carrots and Wilted Greens,
Blackberry, Port and Rosemary Jus*

*Seared Fillet of Scottish Salmon with Almond and Cranberry Crust, Lemon and Rosemary Oven
Roast Potato and Broad Beans, Fennel and Mussel Broth*

Filo Parcel of Roast Pumpkin, Shallot, Sage and Red Pepper, Basil and Tomato Broth

*Fillet of Hereford Beef, Wild Mushroom Fricassee, Parmentier Potatoes,
Roasted Winter Vegetables, Sauce Bordelaise (**£10.00 supplement**)*

Dessert

Poached Praline stuffed Pear, Caramel Syrup

Scot's Trifle with Ameretti Crumb

Traditional Christmas Pudding with Brandy Butter and Crème Anglaise

Chocolate and Orange Mousse, Almond Thin

Winter Fruits Pannacotta