

BRITISH CHRISTMAS MENU

Pumpkin and chestnut soup with homemade rustic rolls

Rhug organic roast chicken, roast potatoes, gravy, cranberry and bread sauce and seasonal vegetables

Upside down pear and port cake with real custard

(Coffee/teas with homemade mince pies)

CHRISTMAS WITH NYETIMBER

Welcome aperitif of *Nyetimber Classic Cuvee*
MV with Cookery School nibbles

South Coast crab tartlets and a seasonal leaf
salad ~ *Nyetimber Classic Cuvee 2009*

Organic Denbighshire chicken breast en
papillote with a mushroom cream sauce and
seasonal vegetables ~ *Nyetimber Rose MV*

Gorgeous orange cake with whipped Jersey
cream and caramelised oranges ~ *Nyetimber*
Demi Sec MV

Coffee/teas with homemade Nyetimber truffles

**Special 4-hour package at £250 (plus VAT) per
person**

FESTIVE CHRISTMAS MENU

Twice-baked stilton soufflés with a chicory and pear salad served with a glass of port

Rhug organic roast chicken with buttery mashed potato, mulled wine red cabbage and seasonal vegetables

Special brandy marinated fruit sticky toffee pudding with real custard

(Coffee/teas with homemade mini shortbread biscuits)

FRENCH CHRISTMAS MENU

Fish soup on a lobster bisque base, with
homemade bread rolls

Herbed roast Rhug organic chicken with gratin
dauphinois and seasonal vegetables

Iles flottantes

(Coffee/teas with chocolate truffles)

ITALIAN CHRISTMAS MENU

Tortellini in brodo

Herby roast Rhug organic lamb, cavolo nero,
chestnuts and braised lentils

Apple crostata with Mascarpone

(Coffee/teas with homemade panforte or
chocolate biscotti)

VEGAN CHRISTMAS MENU

Celeriac and apple soup with homemade granary rolls

Polenta stack with grilled Portobello mushroom, tomato, spinach and wild mushroom

Apple crostata with Marsala cashew nut cream

(Coffee/teas with Christmas biscotti)