

Christmas Eve Dinner

Foliage 2009

Welcome Canapés at the table
Served with a glass of Moët et Chandon, Brut Imperial NV

Amuse Bouche

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Scallops

Shellfish Nage / Squid Ink Tortellini / Oyster

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Foie Gras

Cured Duck / Spiced Prunes / Pistachio / Mulled Wine

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Langoustine

Pork Belly / Apple / Polenta

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Halibut

Tarbais Beans / Fennel / Orange

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Hare

Parsnip / Pickled Red Endive / Bacon / Maple Syrup

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Pre Dessert

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Poached Pear

Sea Salt Caramel / Poire William / Espresso / Macadamia Nuts

£110.00 per Adult
£55.00 per Child, 1 – 12 years inclusive

Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

Christmas Eve Dinner

Foliage
2009

Vegetarian Menu

Welcome Canapés at the table
Served with a glass of Moët et Chandon, Brut Imperial NV

Amuse Bouche

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Artichoke Veloute

Confit Potatoes / Raisins / Sherry

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Beetroot

Apple / Walnut / Celery

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Spaghetti of Truffle

Madeira / Poached Egg

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Gnocchi

Broccoli / Stilton / Mushrooms

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Polenta

Butternut / Sage / Shallot

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Pre Dessert

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Poached Pear

Sea Salt Caramel / Poire William / Espresso / Macadamia Nuts

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Christmas Day Luncheon

The Ballroom

2009

*Pre Luncheon Reception in The Carlyle Suite
Served with a glass of Moët et Chandon, Brut Imperial NV*

Canapés

Duck Spring Rolls
Smoked Salmon Millefeuille
Tomato Tart, Pesto and Olive
Parsnip Risotto with Truffle Honey
Lobster Daikon Rolls
Escabeche of Red Mullet
Game Roulade, Pistachio, Orange Candy

Luncheon Menu

Assiette of Petit Hors D'oeuvres;
Baked Onion Tartin with Goats Cheese, Roulade Foie Gras,
Pan Fried Crab Cake with Roast Lobster, Salmon Roulade and Langoustine,
Cauliflower Risotto with Chilli Jam

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Dartois of Seabass, Salmon and Seafood Mousse, Ribbons of Vegetables,
Lemon Verbena and Tomato Concasse Butter Sauce

~oOo~

Roast Black Feathered Turkey, Chipolatas Wrapped in Bacon, Chestnut Stuffing,
Roast Potatoes, Roast Chestnuts, Traditional Seasonal Vegetables,
Cranberry Sauce and Roast Jus

or

Roast fillet of Scottish Beef, Roesti Potatoes, Baby Spinach, Braised Oxtail Ravioli,
Horseradish Cream, Petit Onions, Mushrooms and Alsace Bacon,
Red Wine Jus

~oOo~

Christmas Pudding
Rum Butter and Brandy Sauce, Walnut Ice Cream

or

Bitter Chocolate Feuilletine, Mandarin Oranges,
Caramel Roasted Hazelnuts

~oOo~

Coffee, Petits Mince Pies

*£250.00 per Adult
£125.00 per Child, 1 – 12 years old, inclusive*

Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

Christmas Day Luncheon

The Ballroom

2009

Vegetarian Menu

*Pre Luncheon Reception in The Carlyle Suite
Served with a glass of Moët et Chandon, Brut Imperial NV*

Canapés

Tomato Tart, Pesto and Black Olives
Parsnip Risotto with Truffle Honey
Chinese Vegetable Spring Roll
Vietnamese Rice Paper Rolls with Shitake Mushrooms

Luncheon Menu

Assiette of Vegetarian Hors D'oeuvres

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Dartois of Honey Roast Vegetables baked in Puff Pastry, Semi Dried Tomato and Basil

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Ravioli of Forest Mushrooms, Baby Spinach and Ricotta with Baby Artichokes and Barigoule Vinaigrette, Artichoke Cream

~oOo~

Christmas Pudding
Rum Butter and Brandy Sauce, Walnut Ice Cream

or

Bitter Chocolate Feuilletine, Mandarin Oranges,
Caramel Roasted Hazelnuts

~oOo~

Coffee, Petits Mince Pies

*£250.00 per Adult
£125.00 per Child, 1 – 12 years old, inclusive*

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New Years Eve Gala Dinner

Foliage 2009

Welcome Glass of Moët et Chandon, Brut Imperial NV, served at the Table

Amuse Bouche

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Scallops

White Onion / Chicken Wings / Cep

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Foie Gras

Spiced Fig / Apple / Ginger Bread

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Sweetbread

Almonds / Bellota / Madeira

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Turbot

Shellfish / Fennel / Wakame / Champagne

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Venison

Red Cabbage / Brussel Sprouts / Pear / Spiced Chocolate

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Pre Dessert

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Pineapple Tatin

Lime / Pepper / Crème Fraiche / Candied Chilli

£200.00 per Adult

£100.00 per Child, 1 – 12 years, inclusive

Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

New Years Eve Gala Dinner

Foliage
2009

Vegetarian Menu

Welcome Glass of Wine, Served at the Table

Amuse Bouche

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Presse of Vegetables
Quail Eggs / Parsnip

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Gnocchi

Broccoli / Stilton / Mushroom

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Celeriac Canelloni

Chestnut / Apple / Pickled Endive

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Risotto

Butternut / Parmesan / Sage

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Pre Dessert

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Pineapple Tatin

Lime / Pepper / Crème Fraiche / Candied Chilli

£190.00 per Adult

Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.