

Christmas Eve Dinner

The Park 2009

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

Canapés

Anchovy Palmiers and Cheese Straws with Sweet Chilli Jam
Smoked Salmon Rosette, Horseradish Cream and Keta Caviar
Parsnip Risotto with Truffle Honey
Game Rillettes, Melba Toast, Cumberland Sauce
Crab Fondue, Roast Tomato, Basil Cress

Dinner Menu

Terrine of Foie Gras studded with Green Peppercorns, Sauternes Jelly,
Grapes and Toasted Brioche

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Pan Fried Halibut, Roast Scottish Lobster, Celeriac Remoulade, Baby Gem,
Hazelnut Velouté

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Roast Black Feathered Turkey, Chipolatas wrapped in Bacon, Chestnut Stuffing,
Roast Chestnuts, Roast Potatoes, Traditional Vegetables, Cranberry Sauce

~oOo~

Christmas Pudding,
Rum Butter and Brandy Sauce, Walnut Ice Cream

or

Warm Chocolate Cake, Roasted Pear, Glazed Walnuts,
Pain d'Épice Ice Cream

Coffee with Petits Mince Pies

£95.00 per Adult
£47.50 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 Eve Dinner

The Park
2009

Vegetarian Menu

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

Canapés

Piquillo Pepper, Mediterranean Vegetables, Tapenade Croûte
Cheese and Paprika Straws, Smoked Aubergine Dip
Parsnip Risotto, Truffle Honey
Humus, Cucumber and Pickled Vegetables
Red Onion Confit, Roast Salsify Strudel

Dinner Menu

Millefeuille of Confit Celeriac, Truffle and Asparagus,
Organic Cress, Capers, Shallot Herb Dressing

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Pumpkin Risotto, Wood Roasted Pumpkin, Bitter Leaves, Grilled Halloumi,
Hazelnut and Balsamic Dressing

~oOo~

Baked Globe Artichoke in Puff Pastry, Wild Mushrooms and Baby Spinach,
Jerusalem Artichoke Puree, Honey Roast Winter Vegetables,
Sage Cream, Micro Cress, Herbs

~oOo~

Christmas Pudding,
Rum Butter and Brandy Sauce, Walnut Ice Cream

or

Warm Chocolate Cake, Roasted Pear, Glazed Walnuts,
Pain d' Épice Ice Cream

Coffee with Petits Mince Pies

£95.00 per Adult
£47.50 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

*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

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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 Dance

The Park

2009

*Pre Dinner Reception in The Mandarin Bar
Served with a glass of Moët et Chandon, Brut Imperial NV*

Canapés

Chinese Vegetable Spring Rolls, Chilli Jam
Salmon Tartare, Poppy Seed Tuile
Poached Lobster, Avocado Guacamole, Crème Fraîche, Caviar
Tamarind and Cashew Tiger Prawn Satay
Thai Beef Salad, Black Grapes and Lemon Grass
Mini Lamb Kebis with Pine nuts and Baba Ganoush
Foie Gras Carpaccio with Raisin and Caper Vinaigrette on Melba

Gala Dinner Menu

Gratinated Scottish Lobster, Baby Spinach, Thermidor Sauce,
Duchess Potatoes

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Game Roulade with Foie Gras and Smoked Duck
Celeriac Remoulade, Smoked Jerusalem Artichoke Purée
Spiced Pear Chutney, Toasted Brioche

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Pan Fried Turbot, Scallops and Langoustine, Sweet Carrot Butter Nage,
New Potato and Chive Salad

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Tournedos of Scottish Beef Fillet, "Swiss Style Rosti", Creamed Winter Cabbage,
Truffle, Pan Fried Foie Gras, Butternut Squash and Baby Leeks, Roast Onion,
Burgundy Truffle Jus

or

Baked Loin of English Lamb in Puff Pastry, Baby Spinach,
Fondant Potato, Green Beans in Alsace, Baby Carrots and Jus Gras

~oOo~

Chocolate and Tonka Millefeuille, Crushed Raspberries, Manjari Sorbet

or

Coconut Crème, Mint Macerated Fruits, Mango Sorbet

Coffee, Petits Fours

*£,350.00 per Adult
£,175 per Child, 1 – 12 years old, inclusive*

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New Years Eve Gala Dinner Dance

The Park 2009

Vegetarian Menu

*Pre Dinner Reception in the Mandarin Bar
Served with a glass of Moët et Chandon, Brut Imperial NV*

Canapés

Chinese Vegetable Spring Rolls
Cauliflower Risotto Ball with Chilli Jam
Halloumi Cheese

Gala Dinner Menu

Baby Artichokes, Wild Mushrooms, Barigoule Vinaigrette, Artichoke Cream

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Petit Onion Tatin with Goats Cheese, Parsnip Risotto,
Celeriac and Truffled Green Bean Millefeuille, Beetroot and Roquefort,
Rice Paper Roll with Tofu and Shitake

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Trio of Roast Pumpkin, Soup and Risotto

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Pan Fried Lentil Cakes, Curry Foam, Paneer Cheese, Winter Vegetable Bannan and
Baked Courgette Ratatouille. Tomato Concasse and Basil and Wild Rocket with
Beetroot Crisps, Aged Balsamic

~oOo~

Chocolate and Tonka Millefeuille, Crushed Raspberries, Manjari Sorbet

or

Coconut Crème, Mint Macerated Fruits, Mango Sorbet

Coffee
Petits fours

*£350.00 per Adult
£175.00 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.