



BOSCUNDLE MANOR
country house hotel • restaurant • day spa

Christmas Evening Menu 2007
£35.00 per person



Canapés



Homemade Lobster Bisque

served with a drizzle of cream and a cheese crouton

Carpaccio of Beef

thinly sliced beef marinated in red wine, spices, soy sauce
and balsamic vinegar served with a tomato salsa & salad garnish

Asparagus Feuilleté

local asparagus sat on a puff pastry case
served with an orange hollandaise sauce & exotic leaves

Crayfish Risotto

creamy risotto served with a parmesan crisp



Champagne sorbet



Turkey

turkey breast topped with homemade sage & onion stuffing,
roasted potatoes, sausage wrapped in bacon, all the trimmings and a turkey gravy

Wild Boar

served on braised red cabbage, baby pears cooked in
mulled wine with rosti potatoes & a blueberry sauce

Poached Halibut

served with a leek flan, white truffle oil & a mussel and saffron sauce

Vegetarian Trio

shallot tart tatin, braised lettuce and provençal vegetables served on an
aubergine puree finished with balsamic vinegar & truffle oil crème fraiche



Chocolate and Honey Iced Parfait

served with a homemade tuile biscuit & baileys crème anglais

Rich Christmas Pudding

served with clotted cream & brandy sauce

Passion Fruit Delice

light passion fruit mousse on a sponge cake base
topped with raspberries & finished with a strawberry coulis

unforgettable