

The Cabin Chapter 3
Christmas 2008
Dinner Menu



Champagne on arrival

Kentish plum tomato soup with olive bread

Starters

Chicken & foie gras parfait, toast brioche, apple & plum marmalade
Parsnip & caramelised orange soup & Lobster Bisque
Raised hare pie
Home-cured gravadlax, New potato & dill salad, cucumber & mixed cresses

Mains

Roast turkey, chipolatas & smoked bacon, chestnut & apricot stuffing
Wild Boar with apple & sour plums, purple potato tartlet
Polenta lasagne, cepes and char-grilled vegetables with lemon thyme & tomato
Fallow with spiced blood oranges
Baked salmon with king prawns & scallops, dill & champagne cream

All main courses served with roast vegetables & potatoes

Desserts

Baked rice pudding with white chocolate & spiced rum
Berry cheesecake
Traditional Christmas pudding flamed with cognac
Chocolate & Orange fondant

£35

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Bookings now being taken for December 8th onwards - lunch & dinner menu available