

# The Vincent Rooms

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## ESCOFFIER CHRISTMAS MENU 2014

£39.00 per person (**pre-orders required**)

### AMUSE BOUCHE

Ham hock and foie gras terrine, pickled vegetables and toasted sour dough

or

confit salmon, salt baked beetroot and horseradish

or

Chestnut, leek and truffle pithivier, chive cream sauce

### MAINS

Roasted fillet of Free Range Kelly Bronze British turkey wrapped in pancetta,

Confit leg, chipolata, vegetables, cranberry and bread sauce

or

Steamed sea bass with a herb mousseline, aubergine and sweet peppers, basil pomme puree,

saffron and fennel vinaigrette

or

Roasted loin of wild British venison, potato and black pudding terrine, charred leeks, red cabbage

puree, roasted crosnes, sauce poivrade

or

Wild mushroom ragout, charred leeks, potato terrine, crispy quinoa, champagne veloute

### DESSERT

Traditional Christmas pudding and brandy sauce

or

Chocolate Torte with Mandarin sorbet and Ginger tuile



Selection of French cheese  
with port wine jelly and chutney



Coffee and Mince Pies