

***Boxing Day Brunch
December 26th 2012***

*Roasted butternut squash soup with truffle cream
Or
Chicken consommé infused with Thai basil and lemongrass*

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*Roasted pear, dolce latte, walnuts, baby spinach and chicory, honey dressing  
Parma ham, Rocket and shaved Pecorino  
Caesar salad station  
New potato salad, spring onion, savora mustard dressing  
Grilled marinated vegetables, aged balsamic vinegar  
Vine tomato, buffalo mozzarella and basil (glass with foam)  
Parfait of foie gras and chicken livers, port jelly and brioche  
Chargrilled tenderstem broccoli, barrel aged feta cheese, sweet chilli sauce  
Marinated baked aubergine, tahini sauce, flat parsley and chilli*

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*Dill and beetroot marinated salmon
The Landmark home smoked salmon with traditional garnishes
Mediterranean prawns on ice
Selection of sushi
Cornish crab and guacamole
Prawn cocktail, crisp iceberg lettuce
Italian charcuterie and vegetable mezze
olives and sunblush tomato, stuffed peppers, balsamic onions
British and Continental cheese platter*

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*Breakfast items to include:-  
Maple cured streaky bacon, Cumberland sausages, Eggs benedict and florentine,  
scrambled eggs, grilled plum tomatoes and black pudding  
Omelettes cooked to order*

*Herb crepes with goats cheese, confit celeriac, cranberries and walnuts  
Wild Mushroom tortelloni, Jerusalem artichoke and Parmesan veloute  
Pan seared seabass, buttered spinach, olive, fennel and tomato 'Vierge' sauce  
Roasted Gressingham duck breast, confit leg hash, red cabbage, maple five  
spice sauce*

*Baked Scottish salmon in salt crust, citrus and dill  
Honey and clove glazed gammon, Cumberland sauce  
Roast Sirloin and Ribeye of Beef, red wine sauce  
Roast potatoes and Yorkshire puddings*

*Winter vegetables from Watts Farm  
(roasted root vegetables and panache vegetables)*

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*Warm Christmas pudding, brandy custard
Sticky toffee pudding caramel sauce
Yule log
Stolen
Mini mince pies
Mini Cranberry fruit cake
Macaroon selection
Apple and cinnamon delice, vanilla sauce
Pandoro*

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*Exotic fruit salad  
Dark Valhrona chocolate mousse, mulled wine jelly  
Rose Champagne & clementine trifle  
Pistachio millefeuille  
Chocolate and baileys mousse  
cinnamon and orange creme brulee  
Red currant meringue tart  
Fine pear tart, vanilla sauce  
Srar anise panna cotta, milk chocolate foam  
Selection of choux pastries  
lemon éclair  
Praline Paris-Brest  
Vanilla swan  
Mocca profiterole*

**£85.00 per person  
Approx 100pax**