



Bisham
Abbey

Christmas

Banquet

CHRISTMAS MENU

CANAPÉS

Duck breast on crotons served with caramelized shallots and pomegranate seeds

Figs wrapped in Prosciutto with stilton and fresh roquette salad Frittata squares with asparagus and goat cheese.

Salmon Mousse with fresh cucumber, dill and black onion seeds served on mini toast.

MAIN COURSES

Roasted Turkey served with pigs in blankets, cranberry stuffing, red wine jus.

Salmon Meuniere served with lemon and thyme sauce.

Nut roast terrine with cranberry and roasted peppers.

DESSERTS

Traditional Christmas pudding served with vanilla custard.

Home-made Lotus Biscoff cheesecake with vanilla ice-cream.

Poached pear with hazelnut, white chocolate mousse and lemon gel (V).

DESSERTS

Served in the piccadilly.