



## *Three Choirs Vineyard Restaurant Christmas Menu 2007*

### *To Start*

*Chef's Freshly Prepared Soup*

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*Assiette of Smoked Seafood topped with a dill crème fraîche*

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*Confit of Duck Leg & Smoked Venison Terrine, orange & juniper  
chutney*

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*Melon, Orange & Passion Fruit Cocktail, topped with a Three  
Choirs Sparkling Sabayon*

### *Main Courses*

*Tranche of Turkey Breast with caramelised cranberries and  
thyme jus*

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*Seared Fillet of Salmon with a rich grain mustard sauce,  
tarragon oil*

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*Beef Olive Stuffed with a Horseradish Farce with creamed  
potato and red wine sauce*

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*Wild Mushroom, Brandy and Red Onion Fricasse*

### *To Finish*

*Rich Christmas Pudding with a warm cinnamon and cognac  
sauce*

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*Dark Chocolate Torte with a white chocolate sauce and  
raspberry compote*

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*Iced Sour Cherry Parfait with homemade almond praline*

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*A selection of British Cheeses  
with biscuits*

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*Cafetiere Coffee & Mince Pie*

*£21.50 per person*