

KARPO GRILL

CHRISTMAS

Three festive menus, your choice of one dish per course. Choose wisely, Christmas comes but once a year...

TRADITIONAL MENU

£30 per person

STARTERS

Celeriac and apple soup, Lancashire blue "Beignet"

Morecambe bay potted shrimps, melba toast

Chicken liver parfait, gingerbread, fig and shallot chutney

MAINS

Loch Duart Salmon 'en croute', seasonal vegetables

Norfolk Bronze turkey, all the traditional trimmings

Wild mushroom and chestnut tart in a cream sauce

DESSERTS

Christmas spice trinity cream "brulée"

Homemade Christmas pudding

Treacle tart with a gingerbread ice cream

GASTRONOMIC MENU

£48 per person

STARTERS

Heritage squash soup, cepes and sage

Smoked eel, Ayrshire bacon emulsion and Granny Smith's

Gressingham duck and foie gras terrine, fig and shallot chutney

MAINS

Homemade chestnut ravioli, pumpkin, Baron Bigod Brie

Cornish turbot, cauliflower and trompette de la mort

Venison loin with heritage beetroot and smoked mash potato

DESSERTS

Christmas spice trinity cream "brulée"

Valrhona chocolate fondant, mint sorbet

Homemade Christmas pudding and brandy sauce

FOLLOWED BY

Cheese selection - Mince pies

GOURMET MENU

£35 per person

STARTERS

Jerusalem artichoke soup and black winter truffle

Country style Dingley Dell pork terrine, fig and shallot chutney

Loch Duart salmon tartare, heritage beetroot, horseradish cream

MAINS

Heirloom pumpkin gnocchi, chestnuts and cepes

Cornish brill, cockles and seaweed butter

Breast of Gressingham goose, quince and turnip tops

DESSERTS

Christmas spice trinity cream "brulée"

Apple and raisin crumble, black berry ice cream

Valrhona chocolate fondant, vanilla ice cream