

Christmas 2019
BANQUETING MENU

Starters

Smoked chicken terrine, leeks, truffle cream, toasted hazelnuts & brioche

Cured trout, apple purée, pickled apple, watercress and sloe gin foam

Mackerel – torched, tartare & smoked with cucumber, lemon & sourdough

Mushroom pithivier with goats' cheese & tarragon, potato mousse, shaved fennel
and pickled wild mushroom

Blue cheese soufflé, cauliflower & walnut salad, Madeira cream

Mains

Roast turkey tournedo with cranberry & chestnut stuffing and all the traditional trimmings

Stone bass, caramelised onion purée, braised cabbage with bacon, Lyonnaise potatoes
and clam cream sauce

Pumpkin raviolo, roast pumpkin, toasted pumpkin seeds, garlic spinach, sage crisps
and lemon butter emulsion

Slow cooked rib of beef, mash potato, mushroom & truffle cream, steamed leeks with tarragon,
grilled baby leeks and red wine jus

Lightly salted cod, white onion purée, parmentier potato, tenderstem broccoli, red onion confit,
lobster tortelloni and lobster sauce

Desserts

Chocolate crèmeux, Cointreau caramel and orange

Cranberry parfait, steeped cranberries and white chocolate ice cream

Dundee cake, raisins in cider syrup and crème fraîche ice cream

Toffee apple mousse, brown butter crumb and vanilla ice cream

Banana and caramel Eton mess

ST. ERMIN'S HOTEL

AUTOGRAPH COLLECTION®
HOTELS

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Menu subject to change.

Exactly like *nothing else*