



**Nº6
HAMILTON
PLACE**

CHRISTMAS MENU

MENU 1 (£55 + VAT)

STARTER

Asparagus, Tomato and Pea Salad with Mascarpone.

*Yellowfin Tuna Carpaccio, Pickled Vegetables,
Minus Eight Vinegar Reduction*

Pressed Ham Hock and Potato with English Mustard

MAIN COURSES

Gnocchi with a Cauliflower and Tarragon Cream, Sauce Vierge

Grilled Salmon, Crushed New Potatoes, Spiced Pak Choi and Pea Puree

***Roast English White Turkey with Traditional Accompaniments,
Seasonal Vegetables and Herb Roasted Potatoes***

DESERT

Apple Tart, Lemon Crème Fraiche

New York Style Cheesecake with Lemon Zest

Christmas Pudding with Brandy Cream

*Coffee or Tea with **Mince Pies***

MENU 2 (£75 + VAT)

STARTER

Green and White Asparagus, Samphire and Black Truffle

Foreman's Smoked Salmon with lemon and capers

Terrine of Duck and White Beans with a Spiced Plum Chutney

MAIN COURSES

Pan-fried Tofu with Spiced Quinoa, Chickpeas and Pomegranate

Grilled Wild Seabass Fillet, Saffron creamed potato, caramelized carrots, crispy kale, and a Chablis fish cream

Herb Crusted Rack of Lamb, Potato and Wild mushroom Boulangère, Green Asparagus and a Star Anis flavoured Jus

Roast English White Turkey with a Truffle, Sage and Pistachio Stuffing, Goose Fat Roast Potatoes, Brussel Sprout Puree, and a Barolo Infused Jus

DESSERT

Almond Milk Pannacotta with Poached Pear

Salted Caramel chocolate Crème Brulee

Christmas Pudding with Brandy Custard

*Coffee or Tea with **Mince Pies & Christmas Cake***

MENU 3 (£105 + VAT)

STARTER

Creamed Burrata flavoured with Wild Honey and Sesame Crisp.

Chilled Crab Lasagne with Coriander Olive Oil

Marble of Foie Gras, Sauternes Jelly

INTERMEDIATE

Fillet of Dover Sole, Salmon Mousse, Ginger Butter Sauce

Lemon and Chilli Sorbet

MAIN COURSES

Fettuccine with Thai Asparagus, Patty Pan and Black Truffle.

Pan-fried Halibut, lobster risotto and Fish cream

Fillet of Himalayan Salt dry Aged beef with Porcini Mushroom

Dauphinoise, Slow Cooked Cherry tomatoes, Beef Jus

***Roast English White Turkey with a Truffle, Sage and Pistachio Stuffing,
Goose Fat Roast Potatoes, Brussel Sprout Puree, and a Barolo Infused Jus***

DESERT

Milk Chocolate Hazelnut Namelaka

Truffle Brie de Meaux

Christmas Pudding with Brandy Cream, Vanilla Ice Cream

*Coffee or Tea with **Mince Pies & Christmas Cake***
