



# HIGHGROVE

## Christmas Dinner by Candlelight

### Menu

#### On the tables

Baked Cornish Brie en croute filled with walnut praline wrapped in puff pastry

Native breeds Duchy charcuterie with cornichons

Crispy bacon wrapped Armagnac soaked prunes

Quails eggs with celery salt

Warm leek and Bath Blue cheese tartlets

Baskets of breads

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Roasted turkey ballotine with confit leg and sage pork and chestnut stuffing

Cranberry and orange relish

Bowls of bread sauce

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#### Vegetarian Option

Baked butternut squash with wild mushrooms, braised shallots and rosemary cream sauce

#### On the tables

Braised red cabbage

Rosemary roasted new potatoes

Roasted Duchy carrots & parsnips

Buttered kale

#### Dessert

Dark chocolate tart with clotted cream and caramelised clementines

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English Cheeses with Highgrove sloe gin

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Tea coffee and herbal infusions

Miniature mince pies