



Christmas Parties at No. 35 **1st – 23rd December 2011**

Rustic soup of wild mushrooms & chestnuts

buffalo ricotta, truffle

Marinated loch duart salmon

beetroot, mouli, horseradish

Chicken liver & foie gras parfait

sauternes, quince, brioche

Roasted Everleigh farm pheasant

sautéed sprouts, smoked bacon, parsnip, cranberry jus

Cornish pollock

puy lentils, salsify, kale, mussel cream

Risotto of roasted butternut squash

Somerset goats cheese, spinach & sage

Mulled wine fruit crumble

clove ice cream

Treacle tart

spiced oranges, whiskey cream

White chocolate parfait

sugared almonds, kirsch jelly, griottine cherries

Coffee, tea and Hempel mince pies

35.00 per person including party novelties and crackers

Complimentary upgrade to our Portland Room for parties over 10 people, subject to availability.