



CHRISTMAS MENU 2017

Champagne & Canapés

Amuse Bouche

Starters

Ravioli, Dorset crab, Orkney scallop, clementine

or

Stuffed chicken wing, chestnut velouté, crushed chervil root, black truffle

Main courses

Dover sole, hand rolled farfalle, chanterelles, Beaufort

or

Black Angus beef, glazed rib, BBQ, truffle creamed potato

Cheese

Truffled Sharpham Brie, oatcakes, golden raisins – *additional £10.00*

Desserts

Christmas pudding tart, brandy cream, orange, white chocolate

or

Chocolate, banana milk, 37% caramelia, hazelnuts

Petits fours

3 courses £100.00

7 courses £150.00

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