LAKE YARD
RETRO SUPPER CLUB



WEDNESDAY
11 NOVEMBER
7.30pm

TWISTED CHRISTMAS

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POACHED KING PRAWNS Bourbon infused Marie Rose,
Whipped Avocado, Crisphead lettuce finished with Chives

or

CRANBERRY PATÉ EN CROUTE whipped Chicken Liver parfait,
Cranberry gel, Brioche Crisp, Pickled Orange zest & Sage Foam

To accompany - SNOWBALL
Advocaat over crushed ice with Fino Sherry, topped with Prosecco.
Of course there will be a cherry on top.

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CHICKEN BALLOTINE Orange & Cranberry stuffed Chicken Breast,
Bubble & Squeak Mash, Bread Sauce Puree, Chestnut & Pancetta Crumb,
Crispy Chicken skin tuille finished with a Chicken Stock Jus

or

SEA BASS FILLET Saffron Parmentier Potatoes, Orange,
Pomegranate & Pine Nut Salsa finished with a Thyme & White Wine Beurre Blanc

To accompany – BUBBLES
English Sparkling with a Clementine Chaser

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CHRISTMAS PUDDING COMPOTE Tangerine Gel & Brandy Cream

or

BAILEYS INFUSED CHEESECAKE Spiced Biscuit Crumb, Salted Caramel Sauce

To accompany – MULLED CIDER
Purbeck Cider mulled with Shanty Rum and Cinnamon

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It's Christmas Jim – but not as you know it.

Traditional Christmas flavours, a little culinary imagination
and a sprinkle of Lake Yard magic.

Three courses with alcohol pairings - £60 per person

BOOKING ESSENTIAL