



HIGHGROVE

CHRISTMAS AT HIGHGROVE  
BLACK TIE DINNER MENU

STARTER

Salmon and spinach soufflé with Hollandaise sauce, quail's egg and watercress salad  
Vegetarian (as above without the salmon)

~

MAIN COURSE

Roast fillet of beef, braised ox cheek pithivier  
Pomme purée with horseradish  
Roasted seasonal Duchy vegetables of beetroot and Jerusalem artichoke and Duchy greens

VEGETARIAN

Gratin of Duchy vegetables in a white wine and Highgrove mustard cream sauce  
topped with Gruyere cheese  
Served with rosemary parmentier potatoes

~

DESSERT

Chocolate terrine with cointreau crème anglaise

~

Tea, coffee or herbal infusions

