

## WALLETT'S COURT CHRISTMAS PARTY

CHRISTMAS PARTY MENU 2009

1<sup>ST</sup> DEC 09 – 9<sup>TH</sup> JAN 10  
twenty five pounds for three courses

### FIRST COURSE

#### CREAMY CELERIAC AND APPLE SOUP

toasted almonds

#### ORGANIC PORK, SAGE AND JUNIPER BERRY TERRINE

blackberry chutney

#### KAFFIR LIME & GINGER FISH CAKE

hot sweet chilli sauce

### MAIN COURSE

#### TRADITIONAL ROAST TURKEY

stuffed with Clonakilty pudding, bordelaise potatoes and cranberry jus

#### SIRLOIN OF MILLER'S THIRTY DAY MATURED ALKHAM VALLEY BEEF

red onion marmalade, roasted winter vegetables & dauphinoise potatoes

#### ROASTED FILLET OF LOCH SALMON

Grain mustard veloute sauce, julienne of carrot and leek

#### WILD MUSHROOM TART V

poached egg & truffled cream sauce

### THIRD COURSE

#### CHRISTMAS PUDDING

brandy custard

#### HOT CHOCOLATE BROWNIE

marmalade ice cream, chocolate sauce

#### WILLIAMS PEAR POACHED IN MULLED WINE

mascarpone and fig

an optional ten percent service charge will be added to your bill

If you have any specific dietary requirements or allergies please notify a member of our team.  
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

The Party Menu is intended for pre-booked parties in excess of 6 persons, for parties under this number please see the A La Carte Menu.  
There is no need to make individual choices in advance, each guest can make their choice on the day.

BOOKING IN ADVANCE IS ESSENTIAL – WALLETT'S COURT IS OPEN FOR LUNCH & DINNER EVERY DAY FROM 1<sup>ST</sup> DECEMBER '09 UNTIL 9<sup>TH</sup> JANUARY '10  
(CLOSED 25<sup>TH</sup>&26<sup>TH</sup> DECEMBER & 31<sup>ST</sup> DECEMBER - CELEBRATION DINNER MENU 10 COURSES £95.00)

RESERVATIONS LINE 01304 852424 –9AM-9PM 7 DAYS A WEEK OR EMAIL [MAIL@WALLETTSCOURT.COM](mailto:MAIL@WALLETTSCOURT.COM)

WALLETT'S COURT

COUNTRY HOUSE HOTEL RESTAURANT SPA

WESTCLIFFE  
ST. MARGARET'S-AT-CLIFFE  
NR DOVER  
KENT CT15 6EW

TEL. +44(0)1304 852 424  
FAX +44(0)1304 853 430  
MAIL@WALLETTSCOURT.COM  
WWW.WALLETTSCOURT.COM

VAT N° UK 397 8827 70  
WALLETT'S COURT  
REGISTERED N° 1195826

PARTNERS CHRIS OAKLEY,  
LEA OAKLEY, CRAIG OAKLEY,  
GAVIN OAKLEY, JUSTINE OAKLEY  
& WALLETT'S COURT LTD.

WINTER 2009

A LA CARTE MENU  
 MONDAY to SUNDAY 7pm-9pm

FORTY POUNDS FOR THREE COURSES

## FIRST COURSE

CELERIAC & KENTISH APPLE SOUP  
 toasted almonds  
 TIGER PRAWN & MANGO SALAD  
 coconut rice  
 SCOTTISH LOCH SALMON CAKE  
 tartare sauce  
 WOOD PIGEON  
 butternut squash, beetroot, blood orange  
 PORK & SAGE TERRINE  
 with juniper, spiced pear chutney  
 WILLIAMS PEAR SALAD  
 sweet walnuts, Roquefort  
 LOCAL GAME PATÉ  
 toasted brioche, fig jam

## MAIN COURSE

KENTISH PHEASANT BREAST STUFFED WITH BLACK PUDDING  
 roast parsnips & sweet potatoes, sprouts, cranberry jus  
 STAPLEHURST PARTRIDGE BREASTS  
 Savoy cabbage & chestnuts, Bordalaise potatoes, Calvados sauce, crispy prosciutto  
 LINE CAUGHT LOCAL SEA BASS  
 rosemary & garlic sautéed potatoes, almond velouté  
 DEAL COD  
 saffron & mussels, mashed potato, baby spinach  
 LOIN OF BRABOURNE VENISON  
 braised red cabbage, puy lentils, port sauce  
 FILLET OF THIRTY DAY MATURED ALKHAM VALLEY BEEF  
 Dauphinoise potatoes, wild mushrooms, purple sprouting broccoli  
 SAUTÉED JERUSALEM ARTICHOKE V  
 nutmeg and cream sauce, crispy white pudding, roasted Williams pear & sauternes syrup  
 KEDGEREE V  
 curried risotto, lentils, poached eggs, desiccated coconut

## DESSERTS

POACHED PEAR IN SPICED MULLED WINE  
 crème fraiche ice cream  
 BANANA TARTE TARTIN  
 prune ice cream, caramel anglaise  
 MASCARPONE PANNA COTTA  
 poached spiced figs, espresso sauce  
 VALRHONA CHOCOLATE MOUSSE  
 Baileys ice cream  
 PASSION FRUIT PARFAIT  
 pistachio meringue  
 ALMOND & BLACKCURRANT TART  
 vanilla ice cream  
 BRITISH & EUROPEAN CHEESES  
 plum chutney

If you have any specific dietary requirements or allergies please notify a member of our team.  
 All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

WINTER 2009

## SUNDAY LUNCH MENU

S e r v e d 1 2 p m - 2 p m

TWENTY FIVE POUNDS FOR THREE COURSES  
NINETEEN POUNDS & FIFTY PENCE FOR TWO COURSES

### FIRST COURSE

CREAMY CELERIAC AND APPLE SOUP  
toasted almonds

ORGANIC PORK, SAGE AND JUNIPER BERRY TERRINE  
blackberry chutney

KAFFIR LIME & GINGER FISH CAKE  
hot sweet chilli sauce

### MAIN COURSE

TRADITIONAL ROAST TURKEY  
stuffed with White pudding, bordelaise potatoes and cranberry jus

ROAST SIRLOIN OF BEEF  
red onion marmalade, roasted winter vegetables & Yorkshire puuding

ROASTED FILLET OF LOCH SALMON  
grain mustard velouté sauce, julienne of carrot and leek

WILD MUSHROOM TART V  
poached egg & truffled cream sauce

### THIRD COURSE

CHRISTMAS PUDDING  
brandy custard

HOT CHOCOLATE BROWNIE  
marmalade ice cream, chocolate sauce

WILLIAMS PEAR POACHED IN MULLED WINE  
mascarpone and fig

BRITISH & EUROPEAN CHEESES  
plum chutney

If you have any specific dietary requirements or allergies please notify a member of our team.  
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

WALLETT'S COURT

COUNTRY HOUSE HOTEL RESTAURANT SPA

WESTCLIFFE  
ST. MARGARET'S-AT-CLIFFE  
NR DOVER  
KENT CT15 6EW

TEL. +44(0)1304 852 424  
FAX +44(0)1304 853 430  
MAIL@WALLETTSCOURT.COM  
WWW.WALLETTSCOURT.COM

VAT N° UK 397 8827 70  
WALLETT'S COURT  
REGISTERED N° 1195826

PARTNERS CHRIS OAKLEY,  
LEA OAKLEY, CRAIG OAKLEY,  
GAVIN OAKLEY, JUSTINE OAKLEY  
& WALLETT'S COURT LTD.

WINTER 2009

## BUSINESS LUNCH MENU

Served Mon -Fri 12pm-2pm

NINETEEN POUNDS & FIFTY PENCE FOR TWO COURSES  
TWENTY FIVE POUNDS FOR THREE COURSES  
PRE-BOOKED TABLES OF 4 PERSONS OR MORE

### FIRST COURSE

CREAMY CELERIAC AND APPLE SOUP  
toasted almonds

ORGANIC PORK, SAGE AND JUNIPER BERRY TERRINE  
blackberry chutney

KAFFIR LIME & GINGER FISH CAKE  
hot sweet chilli sauce

### MAIN COURSE

TRADITIONAL ROAST TURKEY  
stuffed with White pudding, bordelaise potatoes and cranberry jus

TENDERLOIN OF PORK  
red onion marmalade, roasted winter vegetables & dauphinoise potatoes

ROASTED FILLET OF LOCH SALMON  
grain mustard veloute sauce, julienne of carrot and leek

WILD MUSHROOM TART V  
poached egg & truffled cream sauce

### THIRD COURSE

CHRISTMAS PUDDING  
brandy custard

HOT CHOCOLATE BROWNIE  
marmalade ice cream, chocolate sauce

WILLIAMS PEAR POACHED IN MULLED WINE  
mascarpone and fig

If you have any specific dietary requirements or allergies please notify a member of our team.  
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.