

WINTER DINING EXPERIENCE MENU

“Let’s celebrate Winter in all its Magical glory at Kenton Park Estate
with a Feast of Festive Food....join us for our Winter Wonderland!”

Thursday 28th November – Saturday 21st December 2024



WINTER DINING EXPERIENCE

“WELCOME!”

Get together with Friends & Family for a memorable & magical Lunch or Evening celebration to celebrate the Spirit of the Festive Season with a French-style Twist!

Enjoy sipping Festive Cocktails & Canapés and relax in the Festive ambience we've created.

We'll be serving our famous Turkey Feast Festive Platters along with our French Alpine-style Mountain Feast Menu (A bubbling Champagne Fondue, an oozy boozy Baked Camembert au Calvados, a hearty Tartiflette and a decadent Pasta Carbonara served in a hollowed out giant Parmesan Cheese – “Wow!”).

There will be a fabulous Pan-fried Turbot on the Menu along with a Festive Sushi Sharing Platter (we are so thrilled to finally have Sushi on the Menu!).

We also have a stunning Seafood Dish (Crayfish, Oysters, Seafood Caviar, Razor Clams, Scallops & Salmon served on a bed of ice).

Head Chef Michael is creating an incredible Beef Wellington, a beautiful Rack of Lamb, a delicious Confit of Duck and an incredible Escalope of Veal.

There will be several Dishes that celebrate the Vegetables of the Season including a beautiful Beetroot Wellington, a stuffed whole Winter Squash, a Vegetarian Feast where you can create your own Festive Platter.

Afterwards you can indulge in our Whisky Bread & Butter Pudding and other naughty Desserts... and we have curated a fabulous collection of heavenly Artisan Alpine Cheeses – a must have with our favourite Dessert Wine.

Our Giant Firepits will be lit in the Courtyard for the Toasting of Marshmallows & the sipping of Mulled Wine.

Magical Lighting will enhance the Estate.

Great Music will set the mood.

It's going to be a fabulous for celebration for You & Your Friends & Family.

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So let's get everyone in the mood.....

FESTIVE NIBBLES

Festive Canapés - £22.95

A platter of delicious Canapés to share....

Salmon & Caviar Canapes en Croûte
Black Pudding & Apple Croquettes
Arancini Balls
Pickled Ceviche

[**Wine Pairing:** We suggest “Cheeky Fizz” Sparkling White Wine]

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STARTERS

Game Terrine - £14.95

Who doesn't love Game Terrine made with Turkey, Rabbit, Venison, Duck, Pheasant & Pigeon wrapped in Prosciutto and served with Plum coulis.

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Salmon en Croûte - £14.95

Salmon en Croûte served with Wasabi Caviar and a micro-Basil with Seaweed Kelp.

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Tender Belly Pork - £24.95

Deliciously Tender Belly Pork with a crispy Crackling top & Sweetbreads served with and Hummus & Pesto and Red Wine reduction.

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Pigeon Breast - £14.95

Pigeon Breast with a Cassoulet of mixed Grains (Lentil, Pearl Barley) with Red Wine Jus & caramelised Onion

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Smoked Ham Hock Croquette - £12.95

With a golden, crunchy coating and gooey, cheesy centre.

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“Quelle Surprise” - £21.95

A delicious selection of Six Arancini Balls - Beetroot Arancini, Mushroom Arancini, Turkey & Cranberry Arancini served in a Bamboo Steamer Basket on a bed of crispy Seaweed.

Served with a shot glass of Blood Orange Vodka.

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The Motley Cru's very own Steak Tartare - £19.95

Finely chopped raw Filet Steak with Capers & Herbs served in an Espresso Cup with a Quail Egg Yolk & delicious Salsa Verde.

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Festive Sushi Sharing Platter on Ice! - £35

An amazing selection of our freshly made Sushi served on a Bed of crispy Seaweed.

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Seafood Platter - £32.00

Crayfish, Oysters, Seafood Caviar, Razor Clams, Scallops & Salmon served on a bed of ice.

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MAIN COURSES

“ALPINE-style”

Baked Camembert au Calvados - £22.95

Camembert au Calvados really is the most delicious creation. Topped with Walnuts.

Our Baked Camembert is a hugely popular Dish here throughout our Spring/Summer Season but did you know that we introduce our incredible Calvados Camembert for our Autumn/Winter Menu.

It's from Normandy, France - It's gloriously gooey!

It's made by taking raw Camembert and immersing it in a bath of Calvados before rolling it in toasted breadcrumbs.

The result is an oozy, boozy Cheese. Totally irresistible!

Served with Baked Figs drizzled with our very own “Kenton Nectar” Honey & topped with candied Walnuts.

Dig into that Basket of crusty Baguette.

[We recommend you try it with a shot of Calvados for a transcendental experience!]

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Tartiflette Savoyarde with Reblochon Cheese - £25.95

This hearty Winter Dish is a Cheese Lover's Heaven!

Made with layers upon layers of Desiree Potatoes, our favourite Reblochon Cheese as well as Comté Cheese, strips of crispy pan-fried Pancetta & Sauted Onions & Garlic (both grown here at Kenton Park Estate)

and our very own “Magical Mists” White Wine made from our Solaris Grapes – topped with Parmesan Cheese and Crème Fraiche served with a side of Garlic & Lemon Roasted Romesco Cauliflower and crusty Baguette.

[We recommend pairing it with our ‘Magical Mists’ White Wine]

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Champagne Fondue - £26.00 per person.

[Minimum 2 x people]

There is always something “magical” about this simple Dish! Maybe it's the fact that you have to kiss the person sitting next to you if you drop your chunk of crusty Baguette in the Pot of bubbling melted Cheese.

We make our Fondue here using Swiss Emmental Cheese, Gruyere Cheese and also Comte Cheese along with our ‘Cheeky Fizz’ Sparkling White Wine and a splash of Kirsch (a Cherry Liqueur).

We rub the inside of the Fondue Pot with our home-grown potent Garlic prior to filling with the Cheeses and melting over a hot stove. We serve it with a lovely selection of Charcuterie (we have sourced some lovely Truffle Salami & Prosciutto, Potatoes and a crisp green Salad with a Basket brimming with chunks of crusty Baguette. Enjoy!

[We recommend pairing it with our ‘Grape Escape’ White Wine]

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An Alpine Mountain Feast – “The Grand Padano” - £26.00 per person

[Minimum 2 x people]

This is something quite special and it's a sharing this Dish!

It's a large Grand Padano Parmesan Cheese scooped out and then filled with the most delicious creamy Pasta Carbonara with pan-fried Pancetta topped with a Goose Egg yolk and shavings of Parmesan Cheese along with a sprinkling of fresh Herbs (Flat leaf Parsley grown here on the Estate).

[We recommend pairing it with our ‘WINE in the WILD Merlot Red Wine]

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MAIN COURSES

Beef Wellington - £45 per person

[Sharing Platter]

[Minimum 2 x people]

This is amazing! Seared & Caramelised Fillet of Beef brushed with Dijon Mustard & wrapped in delicious Crêpe with an inner Duxelle of caramelised Mushrooms, Thyme, Garlic & Truffle.

Served with Roasted Vegetables & Dauphinoise Potatoes

Sprigs of fresh Rosemary from the Estate

[Wine Pairing: We suggest “Flying Start” Shiraz Red Wine]

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Pan-fried Turbot - £29.95 per person

A lovely Filet of pan-fried Turbot served with Calamari, Mussels & Clams on a bed of Braised Wild Black Rice and a delicious Veloute (made using our ‘Runner Ducks’ White Wine & Cream)

[Additional Side Dishes can be ordered from our choice of Side Dishes]

[Wine Pairing: We suggest “Runner Ducks” White Wine]

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Rack of Lamb - £60.00 per person

[Minimum 2 x people]

Our Lamb is from somewhere a little special! It’s our very own Lamb at ‘The Lookout’. A quick walk down the road & you can see our Flock of Grey-face Dartmoor Sheep grazing on the hill. You can’t get more locally reared than that! The Lamb is prepared here by Head Chef Michael and is served as 8-Fingers of French-style trimmed Lamb served with Duck Fat Roast Potatoes & Green Vegetables and a deliciously Rich Port Jus and for those of you who simply

must have the additional flavour of Mint, we serve a pot of our very own Fresh Mint Sauce & Mint Jelly

made from our collection of Fresh Mints grown here in the Herb Garden

[Additional Side Dishes can be ordered from our choice of Side Dishes]

[Wine Pairing – We suggest “Pigeage” Rosé Wine]

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Escalope of Veal - £35.00 per person

A beautiful piece of Veal that has been flattened and topped with slices of Prosciutto di Parma Ham, Taleggio Cheese & fresh Sage leaves and coated in Parmesan Breadcrumbs then pan-fried in Olive Oil & Butter.

Served with Dauphinoise Potatoes, Green Beans & delicious pot of Herb Oil to drizzle.

[Additional Side Dishes can be ordered from our choice of Side Dishes]

[Wine Pairing – We suggest The Motley Cru ‘Cheeky Fizz’ Sparkling Rosé Wine]

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Confit of Duck - £28.00 per person

Slow cooked Duck infused with Christmas Spices & Orange served with a creamy Dauphinoise Potato, Roasted Roots (Carrots, Parsnips) and Wild Mushrooms & Port & Cherry Sauce.

[Additional Side Dishes can be ordered from our choice of Side Dishes]

[Wine Pairing: We recommend Babylonstoren “Babel” Red Wine from South Africa]

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The Motley Cru “FESTIVE FEAST” Sharing Platter

£35 per person

[Minimum 2 x people]

It's a “Festive Feast” - several slices of succulent Turkey and thick slices of Baked Honey Roast Ham (baked with Honey & Mustard) served on our large Wicker Platters with all the “Trimmings” including heavenly Goose-fat Thyme Roast Potatoes, our irresistible Pigs in Blankets (You haven't seen Pigs in Blankets like these!!), sautéed tenderstem Broccoli, scrumptious giant Yorkshire Puddings filled with our very own pan-fried Oyster Mushrooms & roasted Chestnuts, a wonderful homemade Bread Sauce (for those who simply can't live without it), a pot of zesty Cranberry & Blood Orange Sauce, a sprig of fresh Watercress, a generous jug of our rich Red Wine Jus made using our “Wine in the Wild” Merlot.

Served with Pomegranate (halves), Blood Orange, Bay Leaves & Kumkwats.

[Wine Pairing – We suggest The Motley Cru ‘Cheeky Fizz’ Sparkling Rosé Wine]



Choice of additional Side Dishes to add to your Feast:

*Parsnips roasted in Honey & Mustard - drizzled in our very own “Kenton Nectar” Honey - £6.00

*A Copper pan of our absolute favourite creamy Dauphinoise Potatoes - £6.95

*Fine Green Beans with Flaked Almonds & Butter - £4.95

*Everyone's favourite creamy Cauliflower Cheese - £5.95

*Orange & Honey Roasted Carrots - £6.00

*Roast Beetroot Winter Salad - £4.95

*Braised Red Cabbage - £4.50

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Our Seasonal Vegetable Feasts

These Dishes are suitable for anyone whose preference is a Vegetarian or Vegan Lifestyle.....

Beetroot Wellington - £30 per person

[Minimum 2 x people]

Such a beautiful looking Dish! Roasted Beetroot wrapped in Spinach, Wild Mushrooms and a delicious Beetroot Molasse drizzled with our very own Pesto Oil.

Served with Dauphinoise Potato (or Lyonnaise Potato as a Vegan option)

[Additional Side Dishes can be ordered from our choice of Side Dishes]

[Wine Pairing: We suggest our hugely popular 'Pigeage' Rosé Wine]



Stuffed Winter Squash - £25.00 per person

A Celebration of produce grown here on the Estate in the Vineyard Kitchen Garden.

A whole stuffed Crown Prince Winter Squash or similar filled with Braised Wild Rice & Roasted Chestnuts, Roasted Peppers, Courgettes, Squash and our very own Oyster Mushrooms in a Creamy Sauce (made with a cream suitable for Vegans on request).

[Wine Pairing: We suggest "Runner Ducks" White Wine]

The Vegetable Feast (without Turkey) - £12.95

Our Vegetable Feast is served with its own beautiful centre piece A Trio of Beetroot Arancini.

You then create your own Festive Platter by choosing additional accompaniments from our choice of Side Dishes to make the perfect Feast for you!

[Wine Pairing: We suggest "Pheasant Tales" White Wine]

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SIDES

Choice of additional Side Dishes:

- Orange & Honey Roasted Carrots - £6.00
 - Giant Yorkshire Puddings - £4.95
- Parsnips roasted in Honey & Mustard - drizzled in our very own “Kenton Nectar” Honey - £6.00
 - Everyone’s favourite creamy Cauliflower Cheese - £5.95
 - A small Copper pan of our absolute favourite Dauphinoise Potatoes - £6.95
 - Goose-fat Thyme Roast Potatoes - £5.95
 - Braised Red Cabbage - £4.50
 - Fine Green Beans with Flaked Almonds & Butter - £4.95
 - Roast Beetroot Winter Salad - £4.95
 - Pigs-in-Blankets (Chipolata Sausages) - £6.95

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PUDDINGS - £9.95

Tarte aux Myrtilles

If you're going Ski-ing over the Festive Season or in the New Year - then Tarte aux Myrtilles (Blueberries) is the perfect thing to enjoy with a cup of coffee whilst enjoying the view of the Mountains or in our case here – the distinctive ridgeline of Mamhead Forest.
It's served with Chantilly Cream.

Tarte Tatin

A world-famous French Dessert - named after the Tatin sisters who invented it and served it in their hotel as its signature dish. It's a pastry in which the apples are caramelized in butter and sugar before the tart is baked.
Served with Vanilla Ice Cream

Whisky Bread & Butter Pudding

Our heavenly Whisky Bread & Butter Pudding is made with Italian Panettone Bread and stuffed with Sultanas soaked in Whisky and served with a Hot Caramel Sauce

Orange & Cointreau Christmas Pudding

An exquisite burst of Orange with every bite! Heavenly with our Vanilla Ice Cream

Winter Chocolate Truffles

A Trio of our Chef's hand-made Chocolate Truffles flavoured with Whisky, Brandy & Rum decorated with some fresh Berries – Yum!

We love Mince Pies!

A Platter of homemade Mince Pies infused with Cointreau and sprinkled with "Magic Dust" (Icing Sugar) and served warm with a pot of Cream & Vanilla Ice Cream

For a supplement of £10.00

Festive Cheese Board

We've curated a fabulous collection of Artisan 'Alpine' style Cheeses.

If you've ever been in a Fromagerie in a Mountain Ski Resort, then these amazing Cheeses have been selected especially for you served with a pot of our "Kenton Nectar" Honey from the Bee Hives just behind the Herb Garden and we've sourced some lovely little dried Fig Bombs
[Wine Pairing: Try with a glass of heavenly Desert Wine]

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