

# Christmas Day Menu

£95.00 - £20pp deposit on Booking. Paid in full by Monday 2<sup>nd</sup> December.

## Starter

### Scrumpy Cider & Onion Soup.

With sourdough Blue cheese croutons.

### Pink Gin Cured Salmon Parcels.

Filled with cream cheese, dill, avocado with a samphire, pea shoot salad & melbatoast.

### Stuffed Portobello Mushroom.

With spinach, pine nuts & finished with stilton on a baby leaf salad with fig dressing.

### Venison, Pork & Cognac Terrain.

With spiced plum chutney & warm crusty bread.

## Main Course

### Traditional Butter Basted Roast Turkey.

Served with pigs in blankets, chestnut stuffing, honey roast parsnips, duck fat roasties, seasonal vegetables & delicious rich gravy.

### Half a Honey Roast Duck.

Served with a port & wild berry sauce, duck fat roasties & seasonal vegetables.

### Beef Tournedos Rossini with Madeira Sauce.

Fillet steak, brioche croute, pâté, baby spinach madeira sauce, pan fried sauté potatoes.

### Pan Fried Halibut, King Prawn.

With samphire grass, roasted fennel & prawn bisque sauce, baby new potatoes.

### Vegetarian Cranberry Mixed Nut Roast.

Served with rosemary & garlic baby Mids & madeira sauce.

## Dessert

### Traditional Brandy Laced Christmas Pudding.

Served with warm brandy sauce.

### Zesty Lemon & Almond Tart.

Served with clotted cream & raspberry jus.

### Homemade Oreo Cookie Cheesecake.

Bourbon biscuit base with mint chocolate chip gelato.

### Trio of Chocolate Desserts.

Selection of mini desserts made with Belgian chocolate, double chocolate mousse, white chocolate & raspberry mousse & chocolate & orange tart.

**Lavazza Ground Americano & Petit Fours to Follow**