



## Christmas Day Menu

**£65.00 per head**

**£30.00 Children under 12**

### **STARTERS**

- Sauté chicken livers, smoked bacon & black pudding nested on saladette, drizzled with a red wine syrup
- Antipasti – selection of cured meats, cheese and olives
- Griddled asparagus spears with hollandaise sauce, topped with a lightly poached duck egg
- Shell on king prawns pan fried in garlic butter
- Beetroot & goats cheese stack accompanied with a red onion marmalade, finished with a balsamic reduction (V)
- Layered game terrine of pheasant & partridge, with herbs & port, accompanied with a rich grape chutney

### **MIDDLE COURSE**

- Mango sorbet
- or
- Roasted parsnip & honey soup, served with warm crusty bread (V)

### **MAIN COURSES**

- Traditional succulent roast turkey served with all the festive trimmings and a red wine & port jus
- Baked sea bass fillets with a creamy roasted red pepper sauce
- Medallions of prime beef fillet, with a red wine and mushroom sauce
- Roasted duck breast, served with a plum and calvados sauce
- Wild mushroom stroganoff on a bed of brown rice (V)
- Vegetarian Lasagne (V)

**All above are served with roast potatoes and seasonal vegetables**

### **DESSERTS**

- Traditional Christmas pudding served with home-made brandy sauce
- Lemon panna cotta accompanied with by a winter berry puree
- A selection of fine cheeses accompanied by apple & celery slices and an assorted selection of crackers
- Fresh seasonal fruit salad, with a dollop of clotted cream
- Home-made chocolate and amaretto cheesecake
- Sticky toffee pudding served with vanilla ice cream

### **AFTER DINNER**

- Fresh coffee or tea served with a mince pie