

CHRISTMAS DAY MENU

ADULTS £65 PER PERSON

CHILDREN £30 (UNDER 12)

STARTERS

SWEET POTATO AND GINGER SOUP

with lime creme fraiche

SMOKED SALMON, PRAWN AND AVOCADO ROULADE

with lemon and soda bread

WARM SPICED BAKED PEAR WITH A STILTON AND WALNUT FILLING

on dressed mixed leaves and balsamic

DUCK LIVER PARFAIT

with dressed leaves, oatcakes and redcurrant and orange jelly

MAIN COURSES

FEATHERBLADE OF BEEF BOURGUIGNON

with mashed potatoes and roasted root vegetables

BALLONTINE OF TURKEY WITH A SAGE ONION AND APRICOT STUFFING

with sautéed potatoes, mixed vegetables and roast gravy

VEGETABLE WELLINGTON WITH PORT SAUCE

served with sauted potatoes and buttered broccoli

HONEY AND MUSTARD GLAZED HAM

with braised red cabbage, dauphinoise potatoes and apple gravy

PARSLEY AND HAZELNUT CRUSTED COD

with green beans, crushed potatoes and a pea and prawn butter sauce

DESSERTS

CAFFE LATTE PANNA COTTA

with espresso syrup and crushed amaretti

WARM APPLE AND MINCEMEAT CRUMBLE TART

with Baileys custard

SHERRY TRIFLE CHEESECAKE

with fresh berries and crushed nuts

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery

TO FINISH

TEA OR COFFEE

with mince pies

