



## 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

Warm confit of duck salad, drizzled with a honey & soy sauce reduction

Roasted parsnip & honey soup, served with warm crusty bread (V)

### MIDDLE COURSE

Mango sorbet

### 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 brandy & creamy peppercorn sauce

Roasted duck breast, served with a plum and calvados sauce

Wild mushroom stroganoff on a bed of brown rice (V)

Vegetarian Lasagne (V)

Oven roasted pork belly served with glazed apple and parsnips

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 orange cheesecake

Sticky toffee pudding served with vanilla ice cream

### AFTER DINNER

Fresh coffee served with a mince pie