



## Christmas Day Menu

**£45.00 per head**

**£15.00 children under 10**

### **STARTERS**

Griddled asparagus spears with hollandaise sauce, topped with a lightly poached duck egg

Terrine of mixed local game, served with a rich red wine & grape chutney and a round of toast

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

The classic – delicious and succulent prawn cocktail, served with fresh wholemeal bread & butter

Tasty deep fried breaded brie wedges, accompanied with a tangy cranberry & red onion relish

### **MIDDLE COURSE**

Champagne sorbet

### **MAIN COURSES**

Traditional succulent roast turkey served with all the festive trimmings and a red wine & port jus

Roast monkfish tail wrapped in Parma ham, served with a spicy tomato sauce

Medallions of prime beef fillet, with a creamy peppercorn sauce

Roasted local duck breast, served with a luscious sweet plum & calvados sauce

Fresh crepes oozing with a tasty wild mushroom stroganoff (V)

All above are served with roast potatoes and seasonal vegetables

### **DESSERTS**

Traditional Christmas pudding served with home-made brandy sauce

Lemon panacotta accompanied with by a winter berry puree

A selection of fine cheese's 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

All Followed By

Fresh coffee served with a mini mince pie

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