## CHRISTMAS DAY





NAME								NO. OF GUESTS TOTAL									
TEL								ADULTS CHILDREN £45PP									
EMAIL																	
BOOKING DATE BO									OOKING TIME								
	STARTERS	Soup	Seafood Cocktail	Terrine	Poached Pear	MAINS	Roast Turkey	Halibut	Wellington	Beef	DESSERTS	Christmas Pud	Ttart auChoccolat	Cheese Board	Lemon Tart		
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Broccoli, Walnut & Stilton Soup

Cheese twists

Lobster, Prawn and King Crab Cocktail

Sweet gem lettuce, pickled cucumber, avocado. Bloody mary sauce, ciabatta shards

Wild Game Terrine

Beetroot bread, sloe gin chutney

Poached Pear 🖘 👽 🕮

Pear poached in red wine, whipped goats cheese. candied walnuts, beetroot, salad leaves, balsamic reduction

MAINS

Roast Turkey @

Glazed pig in blanket, roasted potatoes, honey glazed festive vegetables, brussels & pancetta, cranberry & chestnut stuffing, rich gravy

Red Wine Poached Halibut

Streaky bacon, wild mushrooms, spinach, red wine reduction

Mushroom & Chestnut Wellington .

Wild mushrooms, spinach, goats cheese, chestnuts, parsnip and vanilla purée, roasted potatoes, festive vegetables, vegetarian gravy

Blade of Beef

12 hour slow cooked in Rioja wine, dijon mustard mashed potato, honey glazed carrots & parsnips, beef liquor

Traditional Christmas Pud •

Served with brandy sauce and a mulled wine and winter berry compote

Tart Au Choccolat

Raspberry sorbet, toasted hazelnuts, berry coulis

Chef's Cheese Board

Selection of fine cheeses, luxury biscuits, celery and fresh pear with homemade chutney

Lemon Tart

Served with mango coulis, elderflower cream and a strawberry crumb

ENIOY A COFFEE AND MINCE PIE TO FINISH