

Christmas Day Lunch

~Starter ~

(V) Wild Mushroom Soup with Sherry and Tarragon

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Layered Duck, Chicken and Cranberry Pate set on Toasted Brioche with Apple, Plum and Saffron Chutney

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Three Citrus Smoked Salmon served with Beetroot and Rye Bread

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(V) Filo Basket filled with Lightly Roasted Vegetables, Feta Cheese and Basil, served with Lime Sour Cream

~Main Course ~

Grilled Halibut Steak with Crusted Seaweed and Tomato topping

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Traditional Roast Turkey Breast with Sage, Onion and Apple Stuffing, Chipolata and Bacon Roll and Roast Jus

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Prime Sirloin Steak topped with a Chestnut, Mushroom and Spring Onion Quenelle set on a Bread Cruet served with a Red wine and Port Sauce

(Served Medium)

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Venison Loin Steak served with a Mustard and Cranberry Red Wine Jus

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(V) Roasted Vegetable Stack served with Griddled Halloumi Cheese and served with a Mint, Lemon and Lime Olive Oil

All Served with a Selection of Seasonal Vegetables and Potatoes

~ Dessert ~

Traditional Christmas Pudding with Brandy Sauce

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Black Forest and Brandy Cheesecake served with Clotted Cream

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Vanilla and Raspberry Bavaois served with Caramel Shortbread Trellis

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Selection of Cheese and Biscuits

~ Coffee ~

Freshly ground Coffee with Mints

£59.50 per person