

# CHRISTMAS DAY MENU 2017

£59.95 per adult and £25.00 per child (under 12)

## Chef's Festive Canapés



Tomato and Basil Soup served with Crusty Roll

Ham Hock Terrine served on a Rocket Salad, Toasted Brioche and Sundried Tomato

Warm Goat's Cheese and Confit of Beetroot with a Balsamic Onion and Pine Nuts

Gravadlax of Salmon, Mixed Leaves, Honey and Mustard Dressing with Brown Bread



## Lemon and Mint Sorbet



Roast Turkey with Confit Roast Potatoes, Chipolatas, Brussel Sprouts, Homemade Sage Stuffing  
Glazed Carrots and Pan Jus

Sirloin Steak, Duck Fat Chips, Grilled Mushrooms served with Peppercorn or Béarnaise Sauce

Wrapped Monkfish with Pancetta, Steamed Asparagus, Cherry Tomato and rich Tomato Ragu

Roquefort Risotto with Peas, Broad Beans, Broccoli and Rocket Salad (v)

Dover Sole, Buttered New Potatoes, Peas, Carrots and a Parsley Butter Sauce



Traditional Christmas Pudding with Brandy Sauce and Berry Compote

Trio of Mini Chocolate Cheesecakes with Ice Cream and roasted Hazelnuts

Toffee Meringue with Pecan Nuts

Plum and Ginger Crumble with Crème Anglaise



Tea/Coffee and Mince Pies

Dietary requirements catered for when requested in advance  
Allergen information available on request