

# The Amberwood

## Christmas Day Menu

A Glass of  
Buck's Fizz or  
Sherry on Arrival



**Sweet Potato & Fennel Soup (v)**  
served with a Warm Crusty Roll

**Smoked Trout and Almond Salad**  
dressed with an Orange & Balsamic drizzle

**Luxury Prawn Salad**  
Cold Water Atlantic Prawns, Tiger Prawns & Crayfish  
combined in a Marie Rose Sauce & dressed with Flaked White Crab

**Wild Mushroom Dijon Cup (v)**  
Granary Cup filled with Sautéed Wild Mushrooms in a Creamy Dijon Sauce



**Lemon Sorbet Refresher**



**Traditional Christmas Roast Duo**  
Seasonal Roast Turkey Breast & Homecooked Honey Glazed Gammon Ham  
Accompanied by all the Traditional Trimmings

**Herb Crusted Rack of Lamb**  
Dressed with a Masala & Apricot Gravy

**Fillets of Dover Sole**  
Served with a Vermouth & Watercress Cream Sauce

**Savoury En-Croute (v)**  
Butternut Squash, Chestnut & St Agur Cheese bound together & encased in Golden Flaky Pastry  
with Balsamic Roasted Vine Tomatoes and dressed with an Apple & Cider Creamy Gravy

*The above all served with a Selection of Seasonal Fresh Vegetables & Potatoes*



**Traditional Christmas Pudding**  
Luxury Victorian Christmas Pudding served with Brandy Sauce

**French Apple Tatin Tartlette**  
All Butter Shortcrust Pastry with Layers of sliced Apple & Caramel Sauce  
served warm with Calvados Custard or Salted Caramel Ice-cream

**Chocolate & Champagne Heaven**  
Rich Chocolate Torte topped with Cream filled Profiterole drizzled with a Champagne Syrup

**Raspberry & White Chocolate Fresh Cream Sherry Trifle**



**Cheese Selection with Celery & Fresh Fruit**  
Served with Biscuits & a Glass of Port



**Fresh Filter Coffee & Luxury Chocolates**

£67.50 per head  
Service Not Included