

# The Amberwood Festive Menu

2 – Course £18 3 – Course £25  
Inc. of V.A.T  
Service Charge Not Included

## A Choice of Two Homemade Soups

served with a Warm Crusty Bread

### Emmental Cheese Soufflé

Topped with Beetroot Chutney on a bed of Watercress

### Gourmet Chicken Liver & Black Truffle Pâté

*Smooth Chicken Liver & Pork Pâté with Black Truffle, Ruby Port & Brandy served with Melba Toast*

### Salmon & Crab Thai Fish Balls

Served with a Sweet Chilli Dip



### Traditional Christmas Roast Duo

Seasonal Roast Turkey Breast & Homecooked Honey Glazed Gammon Ham

Accompanied by all the Traditional Trimmings

### Chicken Ballontine

Chicken breast filled with Chorizo and Mozzarella wrapped in Pancetta  
dressed with a Mediterranean Tomato Sauce

### Fillets of Rainbow Trout

Dressed with a Cashew Butter Sauce

### Normandy Pork Medallions

Pork Fillet Medallions topped with an Apple, Cider & Mushroom Cream Sauce

The Above Dishes are all Served with a Selection of Potatoes & Fresh Seasonal Vegetables

### Festive Moussaka (v)

Layered Aubergine & Sweet Potato with Pistachio & Chestnut Nuts in a Herby Tomato Sauce  
Topped with a Cheddar Cheese Sauce & Herb Crumb offered with a Mixed Salad & Garlic Bread



### Traditional Christmas Pudding

Served Warm with Brandy Sauce

### Christmas Crumble

Bramley Apple, Sultanas & Christmas Spices Topped with Oaty Crumble  
served with Mince Pie Ice Cream

### Choco'mint Slice

A Bourbon crumb base layered with rich dark Chocolate Mint crisps & a smooth dark Chocolate Mousse  
dressed with a Mint Syrup served with Vanilla Ice-Cream

### Gin Fizz, Lime & Elderflower Cheesecake (GF)

served with Elderflower Sorbet

Fresh Filter Coffee or Tea with Dark Chocolate Mint