

# Christmas Day Menu

A Glass of Buck's  
Fizz or Sherry  
on Arrival



**Watercress & Gruyere Soup (v)**  
Topped with Herby Croutons

**Chicken & Apricot Terrine**  
on a Rocket Salad drizzled with a Baconaise Dressing  
& finished with Crispy Bacon Crumbs

**Salmon & Prawn Medley (Gf)**  
Smoked Salmon & Atlantic Cold Water Prawns in Marie Rose Sauce topped with flaked Kiln Roasted Salmon  
upon a nest of Mixed Leaves & Lemon Wedges

**Grilled Portobello Mushroom (v) (Gf)**  
Filled with Goats Cheese & topped with Cranberries

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**Champagne Sorbet Refresher**

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**Festive Duo of Christmas Roasts**

Roast Turkey Breast, & Homecooked Glazed Gammon Ham  
Accompanied by all the Traditional Trimmings

**Beef Wellington**

Fillet Beef topped with Chicken Liver Pate encrusted in Golden Puff Pastry  
Offered with a Rich Red Wine Gravy

**Grilled Trio of Fish (Gf)**

Fillets of Red Mullet, Rainbow Trout & Seabass dressed with a Lobster Bisque Sauce

**Baked Romano Pepper Boat(v) (Gf)**

Filled with Roasted Butternut Squash, Quinoa, Pinenuts & Spinach, served with a Sweet Red Pepper Coulis

*Served with a Selection of Seasonal Fresh Vegetables & Potatoes*

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**Traditional Christmas Pudding**

Luxury Christmas Pudding served with Custard, Brandy Sauce or Clotted Cream Ice Cream

**Espresso Martini Cheesecake (Gf)**

Enough said!!

**French Patisserie Apple Tartelette**

served with Oriental Ginger Ice-Cream, Pouring Cream or Calvados laced Custard

**Raspberry & White Chocolate Trifle**

Laced with Chambord Liquor, topped with Fresh Cream, Freeze dried Raspberries & White Chocolate Shavings

**Starry Chocolate Mousse**

Dressed with Black Cherries & Double Cream

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**Cheese Selection with Crackers,  
Celery & Fruit & a Glass of Port**

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**Fresh Filter Coffee & Luxury Chocolates**

£68.00 per head  
Inc. of V.A.T  
Service Charge Not Included