



CHRISTMAS MENU

A Glass of Prosecco & Strawberries on Arrival

STARTERS

Roast Tomato & Basil Soup

Served with a Warm Bread Roll & Butter, and Drizzled with Basil Oil

Prawn Cocktail

Coated in a Smooth, Silky, Velvety Mari Rose Sauce on a Bed of Crispy Lettuce, & Accompanied with Brown Bread & Butter

Porcini Mushroom Arancini

Served on a Bed of Tomato Sauce & Garnished with Parmesan Cheese

Little & Cull Chicken Liver & Brandy Parfit

Served with Salad Garnish, Plum & Apple Chutney, with a Toasted Brioche Slice & Balsamic Glaze

MAINS

Traditional British Carvery

Selection of Succulent Meats, & all the Festive Trimmings, Including Pigs in Blankets

Rump of Lamb

Complimented with Dauphinoise Potato, Sautéed Panache Vegetables, & Finished with a Rich Mint Jus

Grilled Fillet of Seabass

On a bed of Panache Vegetables, with Sauteed Baby New Potatoes, & Finished with a Pinot Grigio White Wine & Saffron Sauce

Mushroom & Stilton Wellington

Served on a Bed of Panache Vegetables, Roast & Mashed Potato. Finished with a Rich & Creamy Blue Cheese Stilton Sauce

DESSERTS

Honeycomb Cheesecake

Served with Chocolate Honeycomb Sauce & Garnished with Crispy Honeycomb

Eton Mess

Served in a Glass, Featuring a Mix of Fresh Strawberries, Whipped Cream, & Crispy Meringue

Traditional Christmas Pudding

Served with Brandy Sauce & Drizzled with Fruit Couli. Topped with Red Currant Berries

Trio of Mini Desserts

Belgian Chocolate, White Chocolate & Raspberry Mousse, Double Chocolate Mousse & Orange Tartlet

Tea, Coffee, & Coffee Liqueur available on request

