



CHRISTMAS DAY MENU 2015

Starters

Cream of pumpkin with chive Soup (v)

✱

Figs & Camembert

Baked succulent figs filled with Camembert and wrapped in Parma ham drizzled with a redcurrant oil and dressed with fresh redcurrants and a mixed leaf base

✱

Trio of smoked salmon

Smoked salmon cone filled with smoked trout, cucumber, lemon and chervil wrapped in smoked salmon & smoked salmon served on a blini with sour cream dressed with mixed leaf

✱

Vegetable tempura & chilli salsa (v)

Mains

Roast turkey breast with traditional accompaniments

Turkey roasted to perfection, then sliced, accompanied with chestnut stuffing

✱

Roasted sirloin of beef with Yorkshire pudding

Beef with Yorkshire pudding, caramelised onions and red wine jus

✱

Salmon & halibut plat with herb butter

✱

Wild mushroom, herb boursin, spinach & palm heart roulade (V)

with a grain mustard cream sauce

Served with Roast Potatoes and Seasonal Vegetables

Desserts

Christmas pudding & brandy sauce

✱

British cheese plate assorted biscuits and chutneys

✱

Rose scented white chocolate mousse with blueberries

A decadent slice of heaven. Rich white chocolate and rose mousse dressed with blueberries and served with cream

✱

Classic chocolate tart

Dark chocolate and orange tart dressed with walnuts and cream

Tea / Coffee and Petit Fours