

# Christmas Day 2018

£75

**Honey Roasted Parsnip & Carrot Soup** - Served with rustic roll and butter

**King Prawn and Crab Salad** - Served with a mixed leaf and beetroot salad, with a chilli and mango dressing and baby herbs

**Roasted Figs with Goats Cheese & Serrano Ham** - Serrano Ham filled with a roasted fig and goats' cheese, served with rocket leaves and a honey, lemon and balsamic dressing

**Duck, Pheasant, Cranberry and Bourbon Terrine** - Served with a cranberry & orange chutney, salad leaves and crispy flat breads

**Wild Mushroom & Asparagus Risotto** - Served with rocket leaves and parmesan shavings

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## Trio of Sorbets

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**Roast Turkey** - Served with sausage meat and chestnut stuffing, bacon rolls and a rich pan gravy

**Beef Wellington** - Fillet Steak cooked medium topped with a mushroom duxelles, wrapped in puff pastry and baked, served with a rich port jus

**Halibut Steak** - Poached in white wine, served with courgette, carrot shavings, asparagus spears and a saffron & brown shrimp cream sauce

**Rack of Lamb** - Roasted and cooked pink with a herb crumb, set on dauphinoise potatoes and finished with a red currant jus

## Wild Rice, Spinach & Honey Roast Parsnip Bake

All Served with roast potatoes, minted new potatoes and Roast parsnip, carrot & brussels sprouts with crispy bacon

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**Christmas Pudding** - Served with brandy sauce

**Red Berry and Gin Cheesecake** - Served with a red berry sauce and double cream

**Chocolate Yule Log** - Filled with a black cherry and Kirsch filling and served with chocolate sauce and double cream

**Sticky Orange and Date Sponge** - Served with an orange glaze and vanilla custard

**Cheese & Biscuits** - With celery, grapes and chutney

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**Fresh Ground Coffee & Petit Fours**

