

FESTIVE DINNER

STARTERS

Homemade Roasted Vegetable Soup

Herb croutons, lime creme fraiche, crusty bread roll

Prawn, Home Cured Salmon & Smoked Salmon Platter

Beetroot puree, Marie Rose, sauce, brown bread and butter

Homemade Chicken Liver Pate

Homemade pear and fig chutney, melba toast

Fanned Cantaloupe Melon

Honeydew melon marinated in Midori,
mango and passion fruit coulis, lemon sorbet

Caramelized Red Onion, Sundried Tomato & Brie Tart

Rocket salad, balsamic glaze

MAINS

Roast Silverside of British Beef

Homemade Yorkshire pudding, horseradish sauce

Roast Devon Free-Range Turkey

Apricot and cranberry stuffing, bacon roll

Oven Roasted Herb Crusted Loin of Cod

Sauteed new potatoes, lemon and chive hollandaise

Pan Fried Duck Breast

Honey roasted plums, garlic fondant, port and star anise sauce

Chargrilled 8oz Sirloin Steak

Sweet potato mash, pepper and cognac sauce

Smoked Wild Mushrooms Wellington

Garlic and tarragon cream sauce

DESSERTS

Christmas Pudding

Brandy sauce or clotted cream

Clementine Meringue Pie

Blackcurrant clotted cream ice-cream

Gingerbread Amaretto Chocolate Tart

Vanilla bean ice-cream

Mincemeat Christmas Brownies

Cinnamon chocolate sauce, clotted cream

Fresh Fruit Salad

Clotted cream