



(£105.00 per adult)

Christmas Day menu

Fizz & Canapés served on arrival

To Start

Sautéed Baby Scallop & King Prawn En croute in a Garlic & Champagne Velouté Sauce

Mini Beef Fillet & Wild Mushroom Wellington, Creamed Spinach, Horseradish Potato Puree, Bone Marrow Jus

Cerney Goats Cheese Fritter, Chargrilled Asparagus & toasted seed Salad with Fired Red Pepper Salsa

Mediterranean Vegetable & Tomato Soup with Crumbed Feta & Olive Focaccia

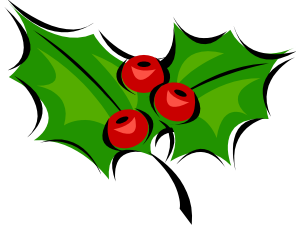
Mains

Butter roasted Turkey Crown, served with Duck Fat Roast Potatoes, Pigs in Blankets, Maple Parsnips, Cranberry & Sage Meat Stuffing

Duo of Duck (Maple roast Duck Breast & Confit of Leg) with Sticky Braised Port & Redcurrant Red Cabbage, Bacon & Chive Gratin Potatoes & Red Wine Jus

Trio of the Sea (Mini Prawn Fish Pie, grilled Scottish Mackerel Fillet with Cheesy Leeks, Beer Battered Monkfish with Pont Neuf potatoes & Tartar Sauce

Moroccan Spiced Feta, Butternut Squash & Spinach Filo Parcel with Spring Onion crushed New Potatoes & Romesco Sauce



Festive desserts

Christmas pudding served with Brandy sauce & Spiced Plum

Mini Caramel Trio (Crème Caramel Panna cotta, Milk Chocolate & Galaxy
Caramel Cheesecake & millionaire Shortcake

Mango & Passionfruit Crème Brule with White Chocolate Shortbread

Banana & Pecan Nut upside down Cake with Toffee Crème Anglaise

Selection of Cheese College White with Truffle, Cornish Crunch, Shropshire
Blue & Kingston Goats Cheese served with Biscuits, Apple, Grapes & Red
Onion Chutney

Followed by

Tea or Coffee & Mints

