

CHRISTMAS DAY MENU



STARTERS



BRUSSELS PATE

Brussels Pate served with seasonal salad and melba toast

CHILLI CHICKEN IN A POPADOM BASKET

Marinated chicken chunks in a spicy tomato salsa served inside a popadom basket

SMOKED SALMON & PROSECCO PARFAIT

Salmon mousse topped with smoked salmon with a Prosecco sauce centre

INTERMEDIATE

HAM AND LENTIL SOUP

OR

POTATO & LEEK SOUP

MAIN COURSE

FESTIVE TURKEY AND TRIMMINGS

Sliced turkey breast served with sage and onion stuffing, chipolatas, cranberry sauce and lashings of gravy.

SCOTTISH SALMON AND GARLIC PRAWNS

Pan-fried Scottish salmon supreme topped with garlic butter prawns and rested on a bed of fresh salad leaves

SIRLION OF BEEF & YORKSHIRE PUDDING

Giant Yorkshire pudding filled with sliced Roast Sirlion of beef and drizzled with a red wine jus

(All mains served with roast and boiled potatoes & seasonal vegetables)

SWEETS

POPPING PEACH BELLINI CHEESECAKE

Biscuit base layered with a peach compote Prosecco & popping candy cheesecake finished with Raspberry jelly and golden sugar

CHRISTMAS PUDDING

Xmas pudding served with brandy sauce

CHOCOLATE TRUFFLE PROFITEROLE TORTE

Chocolate sponge base topped with a chocolate truffle & caramel centre finished with a gold shimmering Profiterole



(Vegetarian options available by request in advance)

