

# **Christmas Day Dinner Menu**

## **Amuse Bouche**

*Cream of cauliflower soup with cheddar cheese crisp croutons and truffle oil*

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## **Chicken & Duck Liver Parfait**

*Smooth chicken and duck liver parfait with crisp streaky bacon Cumberland sauce warm  
toasted brioche and micro leaves*

## **Melon & Strawberry Cocktail**

*Laced with champagne syrup fresh mint and passion fruit*

## **Seafood Casserole**

*Mixture of fresh and shelled fish in a rich white wine cream sauce with fresh dill  
and served in a filo pastry basket*

## **Camembert**

*Panko breaded wedge of camembert with warm cranberry sauce,  
and presented with dressed green leaves*

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## **Paupiette of Plaice**

*Plaice fillet stuffed with salmon mousse and smothered in a fish cream sauce*

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## **Roast Turkey**

*Traditional butter basted turkey served with chipolata sausage wrapped in bacon sage and  
onion bon bon and roast gravy*

## **Sirloin of Beef**

*Slow roasted sirloin of beef served pink with traditional Yorkshire pudding garlic and  
rosemary roast potatoes and roast gravy*

## **Pork Loin**

*Rolled pork loin slow cooked with a prune and apricot stuffing served with a rich cider  
reduction and crisp crackling*

## **Fillet of Salmon**

*Oven baked fillet of salmon with tiger prawns and a rich beurre blanc butter sauce*

## **Nut Roast**

*Wild mushroom and asparagus nut roast served with a rich mushroom and sage  
vegetarian gravy*

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**Christmas Pudding**

*Rich plum pudding with a creamy rum sauce*

**Souffle**

*Chilled passion fruit souffle with cat's finger biscuits and passion fruit coulis*

**Trifle Duo**

*Chocolate and raspberry trifle with a white chocolate ice cream*

**Cheese Board**

*Stilton creamy brie and mature cheddar with homemade chutney grapes celery and a biscuit selection*

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*Coffee & Home-made Petit Fours*

*Please inform us of any dietary needs or allergies prior to ordering to ensure our chefs prepare your chosen dish to your liking.*

