

## ***CHRISTMAS DAY MENU - 2024***

**Glass of Champagne and Canapés on arrival**

### ***STARTER***

Pan fried king scallops' petit pois puree and beef chorizo

Lobster tail, blue cheese and poached pear

(V) Crown of Melon filled with exotic Fruit, sweet Pickled Ginger Syrup

Maze fed Chicken and turkey bacon balloting, onion puree, apple Chutney

(V) Asparagus wild mushroom risotto, Crème Fraiche and wih poached egg

### ***2<sup>ND</sup> COURSE***

Smokey Salmon twice-baked soufflés

### ***3<sup>RD</sup> COURSE***

Lemon Sorbet

### ***MAIN COURSE***

Traditional Roast Turkey with sage onion stuffing, gravy Cranberry Sauce and Roast vegetables

Pan fried Fillet of sea bass, red onion salsa, olives tapenade rosti potato green beans

Surf & Turf Fillet of Beef, king prawns, peppercorn cream sauce, Gratian Potatoes and Vegetables

(V) Chargrilled vegetables, creamy Pearl Barley pomegranate dressing

### ***DESSERTS***

Mini selection of sauté desserts, baklava, Brule, brownie, Almond tart with cream

Table Cheese Platter after your Desserts

Coffee and Mince Pies

**£95.95 pp.**