

# Christmas Day Menu 2018

Four Course Meal

**£80pp**

## **Starters**

**Seasonal Soup**

*Served with Warm Crusty Bread (VG)*

**Mini Mushroom, Hazelnut and Shallot Tartlets (VG)**

**Duo of Smoked Salmon with Pickled Cucumber**

*Served with Warm Crusty Bread*

**Ham Hock Terrine served with Spiced Apple and Chilli Chutney**

*Served with Warm Crusty Bread*

**Chicken Liver and Brandy Paté, Warm Crusty Bread and Red Onion**

*Served with Cranberry Chutney*

## **Mains**

**Turkey**

*with all the trimmings*

**Salmon en Croute**

*Stuffed with Smoked Salmon Pate and Prawns*

*Served with New Potatoes, White Wine and Dill Sauce and Seasonal Vegetables*

**Beetroot and Butternut Squash Wellington**

*Served with New Potatoes and Salad (VG)*

**Beef Wellington** (served medium)

*Served with Red Wine Jus, Roasted Potatoes and Seasonal Vegetables*

## **Desserts**

**Christmas Pudding served with Brandy Cream**

**Crème brûlée with Shortbread and Winter Berries**

**Chocolate and Hazelnut Mousse with Chantilly Cream**

**Sticky Toffee Pudding with Toffee Sauce and Custard**

**Selection of Cheeses with Crackers and Chutney**

**Mince Pies and Coffee to Finish**