

# Christmas 2018 Menu Selection

## Starters

Duck Liver, Orange and Cointreau Pate served with Mixed Leaf Salad, Caramelised Onion Chutney and Toasted Bread

Garlic, Cranberry and Rosemary Baked Camembert served with Caramelised Onion Chutney and Baked Ciabatta Bread

Spiced Parsnip Soup served with warm Crusty Bread

Smoked Salmon, Prawn and Crayfish Cocktail served with Marie Rose sauce and Granary Bread

Portobello Mushrooms stuffed with Bacon, Parmesan and Mozzarella

## Main Selection

Roast Crown of Turkey served with traditional trimmings, pigs in blanket, stuffing, roast potatoes, parsnips and Yorkshire Pudding

Topside of Roast Beef served with roasted parsnips and Carrots, Swede and Yorkshire Pudding

Roasted Fillet of Seabass served with a Chorizo and Smoked Haddock Fishcake, Pea and Bacon Lardons, topped with White Wine Sauce

Mediterranean Vegetable, Puy Lentil and Goats Cheese Wellington served with Garlic and Thyme Roasted New Potatoes, Tomato and Basil Sauce

Cranberry and Cream Cheese Stuffed Chicken Breast wrapped in Bacon, served with Saute Potatoes, Kale and White Wine Sauce

## Desserts

Crème Brulee laced with Cointreau served with Shortbread Biscuit

Caramelised Lemon Tart served with Sorbet and a Passionfruit Mousse

Traditional Christmas Pudding served with Brandy Sauce

Apple and Winter Berry Crumble served with Warm Custard

Caramel Cheesecake served with Vanilla Ice Cream and Salted Caramel Chips