

Christmas Day Lunch

Champagne and Canapes

Appetiser

Spiced Butternut Squash and Ginger Soup
toasted pumpkin seeds and golden rapeseed oil

Duck and Fig Terrine wrapped in Pancetta
fig and white balsamic dressing

Caramelised Onion and Goats Cheese Tartlet
rocket and red pepper pureé

Beetroot Cured Salmon
horseradish and caper cream, dehydrated beetroot

Intermediate

Champagne Sorbet

Entrees

Traditional Butter Basted Breast of Turkey with Stuffing

Strip Loin of Beef with Yorkshire Pudding

Fresh Hake Supreme with Sea Salt and Capers

Traditional Nut Roast

All served with roast potatoes, sweet glazed carrots, parsnips,
brussels sprouts and accompanying sauces

Desserts

Traditional Christmas Pudding
brandy sauce

Assiette of Mini Desserts

Deconstructed Black Forest Gateau
cherry crumble ice cream

**Tea, Coffee, Chocolate Truffles
and Festive Fudge**