



Ho Ho Ho!

## FESTIVE MENU 4 COURSES PER PERSON

### TO START

- SPICED PARSNIP AND CAULIFLOWER SOUP (V)
- DUCK TERRINE WITH CHRISTMAS CHUTNEY AND OLIVE BREAD
- SMOKED SALMON WITH CAPERS, HORSE RADISH CRÈME FRAICHE AND BRUSCHETTA

### MAIN

ALL MAINS ARE SERVED WITH BRUSSEL SPROUTS AND BRAISED RED CABBAGE

- CHRISTMAS TURKEY WITH STUFFING, ROAST POTATOES & ROOT VEGETABLES AND PIGS IN BLANKETS. SERVED WITH RED WINE JUS AND CRANBERRY SAUCE
- BAKED SALMON WITH POTATO PUREE AND CAPERS IN A LIGHT CREAM SAUCE
- CHRISTMAS WELLINGTON WITH ROAST POTATOES, ROAST ROOT VEGETABLES AND A VEGETABLE JUS (V)

### DESSERT

- TRADITIONAL CHRISTMAS PUDDING WITH HOME-MADE BRANDY SAUCE
- CHOCOLATE FONDANT WITH FRESHLY WHIPPED VANILLA CREAM (V)
- LEMON TART WITH CLOTTED CREAM AND WINTER BERRY COMPOTE (V)

### TO FINISH

- MINCE PIES WITH A CHOICE OF CUSTARD, FRESHLY WHIPPED CREAM OR VANILLA ICE-CREAM, SERVED WITH A GLASS OF MULLED WINE AND EITHER TEA OR FILTER COFFEE.