

# Christmas Fayre

## MENU

Homemade soup of the day, topped with herb croutons, served with a crusty roll.

Chilled fan of honeydew melon served with a winter berry compot

Warm brie and roasted red pepper tartlet topped with caramelised onions, served with dressed salad.

Smooth chicken liver parfait with huntsman sauce, warm bread & dressed leaves.



Traditional Roast Turkey served with a bacon rolled chipolata sausage, sage and onion stuffing and a golden jus.

Slow Braised Feather Blade of Beef served with a red wine jus.

Nut & Cranberry Roast served with a rich vegetarian jus

Baked hake fillet served with a dill & prosecco cream sauce.

Winter vegetable and butterbean casserole finished with thyme



Traditional Christmas Pudding served with rich brandy sauce

Belgium dark chocolate tart with Chantilly cream and mango coulis

Tangy lemon meringue roulade.

Ice cream sundae.