

# CHRISTMAS DAY MENU

CHOOSE ONE FROM EACH COURSE

£120 PER PERSON

## TO START

**Seared scallop with tarragon-infused caviar butter & spiced brioche crumb**

**Stracciatella with cinnamon-roasted plums, hard cheese crisps & balsamic sea salt V**

**Grilled chicken with romaine lettuce, pomegranate & parmesan cheese**

## PALATE CLEANSER

**Mint jelly with lemon sorbet V**

## MAINS

Served with orange & manuka honey glazed heritage carrots, cauliflower cheese with gruyère & parmesan crust, garlic & herb roast potatoes

**Charcoal crab tortellini & lobster tail with creamy prawn essence**

**Stone bass with buttermilk curry, tender pak choi & fondant potatoes**

**Corn-fed chicken breast with crispy confit potato & rosemary jus**

**Aged beef wellington with charred greens & red wine reduction**

**Pumpkin & sage ravioli with roasted tomato sauce VE**

## DESSERT

**Cinnamon crème brûlée with chocolate pearls & blood peach sorbet V**

**Valrhona chocolate fondant with almond ice cream V**

**Blueberry cheesecake with raspberry sorbet & amarena cherries V**

## PETIT FOURS

**Salted caramel chocolates & pâte de fruit selection V**

**If you have any allergies please speak to a member of the team. A discretionary**

**12.5% service charge will be added to your bill.**

Monmouth  
Kitchen