



# Christmas Day Menu

*Canapes on arrival*

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*Amuse Buche*

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*Starters*

Pear stilton and walnut Frisée salad(v/ngc\*)

Game terrine with Croute, chutney and salad (ngc)

Crayfish and king prawn cocktail with bloody Mary sauce (ngc\*)

Pan fried scallops , black pudding crumb, pea puree and a parmesan crisp(ngc)

Wild mushroom crouete with poached egg, rocket and balsamic(v/ngc\*)

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*Mains*

Duo of turkey with of all the trimmings (ngc\*)

Venison loin , boulangère potato, wild mushroom Fricassee, greens ,cafe au lait (ngc)

Pan fried turbot , parmentier potatoes, puy lentil, pancetta and mushroom  
fricassee with sauce Nantais (ngc)

Wild mushroom wellington with all of the trimmings (vg)

Pan fried hake with citrus rosti, spinach, samphire and sauce Vierge (ngc)

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*Kia Royale Sorbet*

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*Dessert*

Christmas pudding with brandy cream

Pino colada pannacotta , charred pineapple and a cherry coulis (vg)

Snowball brulee , with a shortbread biscuit (ngc\*)

Christmassu , a Christmas twist on tiramisu with a chocolate brandy snap (v)

Local cheese board with chutney and biscuits (ngc\*)

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*Petite fours and coffee*