

YOUR MENU FOR
Christmas Day
75€ per person



WELCOME DRINK

We will welcome you with a great Sloe Gin Fizz to start the day off with
Amuse Bouche

APPETIZER

Ham hock terrine with apricots

~ or ~

Broccoli and Blue Cheese Soup

FISH

Avocado Cucumber Shrimp Cocktail

PALATE CLEANSER

Hendricks Gin, Tonic and Cucumber Granita

MAIN COURSES

Roast Free-Range Turkey Ballotine

Served with all of the traditional trimmings

~ or ~

Roasted Sirloin of Beef

Red Wine Jus, with roasted potatoes, vegetables and homemade Yorkshire pudding

~ or ~

Seafood Mornay

Scallops, prawns & haddock, parmesan

~ or ~

Gnocchi à la Parisienne (V)

with wild mushrooms

DESSERTS

Poached Pears

Pears poached in a red wine served with crème fraîche

~ or ~

Chocolate Mousse

served with whipped cream and chocolate shavings

~ or ~

Tiramisu

Layers of biscuits, soaked in espresso coffee, with a rich sweet mascarpone cheese

~ or ~

Christmas Pudding

with brandy sauce

TO FINISH

Mince Pies, Clementines, Tea & Coffee