

# THE TRUSTY SERVANT - CHRISTMAS DAY

**£74.99pp**

\*EGG NOGG\*

\*CANOPES\*

## STARTERS

In Shell Baked Scallops, Brown Shrimp With a White Wine and Vegetable Jus

Jerusalem Artichoke Soup, Apple Pearls and Crusty Bloomer

Melon, Parma Ham and Mango, With a Chilli Oil and Micro Coriander

Goose and Duck Liver Parfait with Apricot Chutney and Goose fat Toasts

Warmed Pear, Stilton and Pistachio Tart

\*CHAMPAGNE SORBET\*

## MAINS

Traditional Roast Turkey served with Roast Potatoes, Pigs in Blankets, Honey Roasted Parsnips, Baby Carrots, Seasonal Vegetables, Stuffing and A delicious Homemade Gravy

Tornado Rossini – Tender Fillet Steak, Foie Gras, Croutons, Field Mushroom, Hand Cut Chips and a Madera Demi Glaze

Pan Fried Cod Fillet, Saffron Potatoes, Chorizo and Cornish Mussels

Duck a La Orange –Pan Roasted Duck Breast, Fondant Potato, Buttered Greens, Baby Turnip and a Blood Orange Sauce

Nut Roast and Cranberry Wellington, All the Trimmings

## DESSERTS

Crepes with Clementine and Brandy Butter

Irish Cream and Chocolate Cheesecake

Traditional Flaming Christmas Pudding and Brandy Sauce

Local Cheeseboard

Black Forest Brownie and Cherry Ice Cream