

# *THE TRUSTY SERVANT CHRISTMAS DAY MENU*

*-Egg Nog and Canopies on Arrival-*

## *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*

## *Dessert*

*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*

*-Coffee and Mince Pies-*

*6 courses £74.99pp*