

# CHRISTMAS DINNERS



Sit back and relax in the knowledge that a luxurious Christmas dinner with all the trimmings is being hand prepared especially for you.

£35 PER PERSON



## TO BEGIN

Fizz & Amuse

Bread and Henderson's Butter

## STARTERS

### Leek and Potato Soup

with Sage Cream and a Smoked Applewood Rarebit Croûte

### Gravlax of Salmon

with Dill Cream Cheese on Rye Bread with Pickled Beetroot and Watercress

### Goats' Cheese and Lemon Thyme Bon Bon

with Cumin Roast Beetroot and Orange

### Ham Hock and Stilton Terrine

with Pickled Spiced Apple and Ciabatta

## MAINS

### Traditional Roast Turkey

with Roast Potatoes, Pigs in Blankets, Stuffing and Lemon Thyme and Port Gravy

### Grilled Fillet of Sea Bass

with Vine Roasted Plum Tomatoes, Fondant Potato and Roast Lemon Butter Sauce

### Roast Chestnut, Mushroom, Leek and Sweet Potato Spring Rolls

with Steamed Bok Choi and Sesame Tempura Broccoli

*All accompanied with Cranberry Sauce, Bread Sauce, Sweet Pickled Vegetables and our Seasonal Vegetable Bowl: Honey Glazed Carrots and Parsnips, Warm Pickled Red Cabbage, Sprouts and Glazed Pearl Onions*

## DESSERTS

### INOX Christmas Pudding

with Brandy Sauce

### Chocolate and Sweet Chestnut Mousse

with a Raspberry and Honey Puree and Chocolate Oatie Biscuit

### Lemon and Saffron Tart

with Blood Orange and Rosemary Curd

## TO FINISH

Mince Pies and Coffee

