

£44.50 per person

## Chilled Melon & Mango Sorbet

With seasonal Fruits & Raspberry Coulis

# Smooth Chicken Liver Pate

With toasted bloomer & Caramelised red onion chutney

### Classic Prawn Cocktail

With prawn Marie sauce, winter leaves and a lemon twist

#### Baked Brie

On a Toasted garlic ciabatta with winter leaves & drizzled With Cumberland sauce

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Tomato & Basil Soup

# \* \* \* \* \* \* \* Traditional Roast Turkey

Sage & onion stuffing, chipolatas, Yorkshire pudding & Golden Gravy

### Slow Cooked Beef

In a rich port wine & mushroom sauce

### Pan Seared Fillet of Sea bass

On a Seafood broth

# Pan Fried Breast of Gressingham Duck

With a fragrant orange jus

### Winter Vegetable Crepe

Topped with Scottish Cheddar Cheese

Traditional Christmas Pudding

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With brandy sauce

Honey & Vanilla Cheesecake

With Pouring Cream

Warm Chocolate Fudge Cake

With Vanilla Ice Cream

Homemade Eves Pudding

With Creamy Custard

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Tea, Coffee & Mints