



## Christmas Theme Menu 2019

### Starters

Spiced Parsnip and apple Soup (*plant based*)

Onion Soup with Cashel Blue Croute

Cured Salmon with Fennel Orange Salad, Mustard and Honey Dressing

Chicken and Duck Terrine with Red Onion Marmalade and Rye Toast

Hot Smoked Salmon and Celeriac Salad with Fried Prawns and Salsa

Sweet Potato Latkes with Spiked apples and Winterslaw (*plant based*)

Fried Calamari and Mozzarella Ball with and Avocado, Fennel and Tomato Salad

### Mains

Roast Turkey with Trimmings, Thyme Roast Parsnip, Chilli fried Sprouts and Seasoned Roast Potatoes

Breaded Pheasant Scallop with Shallot Sauce

Salmon in Brioche with Scampi Mousse

Sea Bass with Lobster Sauce

Beef Wellington with Madeira Sauce (*additional sur charge*)

### Vegetarian mains

Curried Tofu, Vegetable and Chick pea Cracker and Lentil Sauce (*plant based*)

Roast Onion and Carrot Parcel with Carrot, Ginger and Sesame Salad (*plant based*)

Aubergine, Parsnip and Feta Croquette

Mushroom Stuffed with Chestnut Pate with Spiced Squash Sauce

### Desserts

Christmas Pudding with Brandy Sauce

Pears in Port and Creamed Brandy Snap

Bramley, Quince and Mincemeat Crumble Tart

Christmas pudding Ice Cream in Brandy Snap

Black Forest Roulade

Chocolate and Almond Cake with Baileys Ice Cream