

*Christmas Day Menu*

*1<sup>st</sup> Course*

*Fizz & Canapes*

*2<sup>nd</sup> Course*

*Trio of home smoked meats – Lamb & Redcurrant, Duck & Apple, Venison & Blackcurrant*

*Or*

*Trio of Bruschetta – Garlic mushroom, Spiced aubergine, Guacamole (Vegan/Veggie)*

*3<sup>rd</sup> Course*

*Trio of Salmon – Confit of Salmon with BBQ Glaze, Smoked Salmon Served on Blini with Sour Cream & Caviar, Poached Salmon with Pineapple & Chilli Salsa*

*Or*

*Trio of Risotto Balls – Wild Mushroom, Provencal Vegetables, Leek and Whole Grain Mustard*

*All Served on a Pea & Mint Puree (Vegan/Veggie)*

*4<sup>th</sup> Course – ‘To Cleanse the Palate’*

*Mojito Sorbet*

*5<sup>th</sup> Course – ‘The Main Event’*

*Christmas Roast Turkey – Turkey Stuffed with Sausage Meat, Sage & Chestnut Stuffing, Wrapped in Smoked Bacon Served with Roasted Duck fat Potatoes, Stuffing balls & Pigs in Blankets, with Turkey Gravy*

*Or*

*Individual Beef Wellington – Fillet of Beef, Pate and Mushroom Duxelle Wrapped in Puff Pastry, Served with Stuffing Balls & Pigs in Blankets with Madeira Jus*

*Or*

*Individual Seitan Wellington – Homemade Seitan, Roasted Root Vegetables and Wild Mushrooms Wrapped in Puff Pastry, Served with Stuffing Balls & Balsamic Roasted Cherry Tomatoes with Vegan Gravy (Vegan/Veggie)*

*6<sup>th</sup> Course*

*Christmas Pudding with Brandy Sauce*

*Or*

*Cheeseboard – Stilton, Mature Cheddar & Brie with Red Onion Marmalade & Wafer Biscuits*

*Or*

*Cocoa & Coconut Torte with Vegan Ice Cream and Winterberry Compote (Vegan/Veggie)*

*7<sup>th</sup> Course*

*Coffee & Mince Pies*