



CHRISTMAS DAY LUNCH MENU

Mimosa or Bucks fizz

On arrival

Winter Vegetable Soup

A rich warming soup made with winter vegetables

Smoked Salmon and Scrambled Egg

Thinly sliced Smoked Salmon topped with Scrambled Egg and sprinkled with capers

Mushroom Pithivier

Mushrooms sautéed with onions, garlic and herbs wrapped in a Spinach leaf then puff pastry, baked in the oven and served with a chive sauce

Peppered Beef, Stilton, and Red Onion Salad

A light fresh salad, using mature stilton, prime fillet and red onion marmalade

Traditional Roast Turkey

Served with all the trimmings, chipolatas, stuffing and cranberry sauce

Roast Sirloin of Beef

Served with Essex Soufflé and Horseradish

Roast Breast of Duck

Roasted pink with five spiced vegetable spaghetti and a spiced honey sauce

Grilled Fillet of Sea Bass

served with a mussel and herb risotto with a tarragon sauce

Roasted Vegetable Puff Pastry Parcel

A selection of roasted vegetables wrapped in puff pastry baked until golden, served with a cream sauce

Christmas Pudding

and Brandy Sauce

Chocolate Mousse

with Chantilly Cream

Bread and butter pudding

with sauce anglaise

Mince pies, tea or coffee

£120 per head