CHRISTMAS AT THE BAY

On Arrival Christmas Belini

TO START

CURRIED DRIED PARSNIP SOUP (VE)
GARNISHED WITH CREAM & PARSNIP CRISP

PRAWN & SMOKED SALMON COCKTAIL
MARIE ROSE SAUCE AND A BASE OF BABY GEM LETTUCE

CHICKEN LIVER PARFAIT
SERVED WITH TOASTED BRIOCHE & HOMEMADE CHUTNEY

HAM HOCK TERRINE
SERVED WITH TOASTED BRIOCHE & HONEY MUSTARD DRESSING

PAN-FRIED SCALLOPS
GINGER, SPRING ONION AND GARLIC SEASONING

INTERMEDIATES

STRAWBERRY CHAMPAGNE SORBET SERVED ON A CHOCOLATE BISCUIT CRUMB

THE MAIN EVENT

TRADITIONAL ROAST TURKEY

CLASSIC ROAST BEEF

HONEY GLAZED GAMMON

NUT ROAST (VE)

ALL SERVED WITH SPROUTS, CARROTS, ROASTED HONEY GLAZED PARSNIPS, BROCCOLI, ROAST POTATOES, STUFFING & PIGS IN BLANKETS

SALMON FILLET WITH POACHED EGG
SERVED WITH HOLLANDAISE SAUCE, CRUSHED NEW POTATOES AND ASPARAGUS SPEARS

ALL MAINS SERVED WITH GRAVY JUG, YORKSHIRE PUDDINGS & CAULIFLOWER CHEESE

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

STICKY TOFFEE PUDDING
SERVED WITH A TOFFEE SAUCE & VANILLA ICE-CREAM

LEMON TART
WITH RASPBERRY SORBET & MIXED BERRIES

INDIVIDUAL CHEESECAKE
CHOCOLATE & CHERRY CHEESECAKE **(VE)**

WELSH CHEESE & BISCUITS

TO FINISH

SIT BACK WITH YOUR CHOICE OF TEA, COFFEE OR HOT CHOCOLATE.

A FOUR COURSE MEAL OF JOY - £60.00 PER PERSON