Christmas Day Menu

SHOULDER OF MUTTON
CHAPEL EN LE FRITH

Prosecco Reception, Canapés, 3 Course Meal, Tea or Coffee £85PP

Starters

Winter Vegetable Broth v
served with a warm roll and salted butter

Ham Hock Terrene
with rustic bread, salted butter, piccalilli & honey mustard sauce

Prawn & Crayfish Cocktail gf/vgn/gf
Served on a crisp babygem leaf with marie rose sauce, rustic bread & salted butter.

Duck, Liver & Pork Pâté
served with Orange Cognac Liqueur, melba toast & orange salted butter

Pan Seared Scallops v/gf
Served with Chorizo Sausage, lemon grass and garlic & herb butter

Homemade Salt & Pepper Pigs in blankets
served with a sweet cranberry dip

Mains

Traditional Turkey Roast gf
served with all the expected accompaniments

Roast Sirloin gf
served with dauphinoise potatoes, brandy cream mushrooms, tenderstem broccoli, roasted maple carrots & a red wine jus

Salmon En Croute with Barber's Cheddar Cheese Sauce
served with mashed potatoes, carrot batons & tenderstem broccoli

Beef Shin Bourguignon Pie
Served with dauphinoise potatoes, roasted maple carrots, tenderstem broccoli and a rich Beef Dripping Gravy

Beetroot & Butternut Squash Wellington
Served with roast potatoes, honey-roasted root vegetables, tenderstem broccoli, red onion & thyme gravy

Desserts

Christmas Pudding
Dressed with red berries and vanilla brandy cream.

Champagne Berry Terrine gf
Served with pistachio & mint clotted cream and drizzled with a raspberry sauce.

Chocolate & Ginger Tart
Served with a vanilla chantilly cream

Trio of Ice Cream gf
A classic selection of our chocolate, strawberry and vanilla ice cream drizzled with chocolate sauce.

Mince Pie
Served warm with a vanilla brandy cream.

Sorbet - Mango / Raspberry / Lemon gf
A zesty selection of our favourite house sorbets drizzled with your choice of sauce