

Christmas
Day Menu



vaudreys

25th December 2009

Starters

Foie Gras terrine with plum chutney and brioche

Seared scallops, leek puree and pancetta with parsley dressing

Roast pumpkin salad, caramelized onion and balsamic dressing

Lightly spiced parsnip & bramley apple soup

Mains

Roast turkey with roast parsnips, sweet roast potatoes, pigs in blankets & sage & onion stuffing

Steamed herbed halibut on a bed of savoy cabbage, champagne sauce

Grilled fillet of beef with baby onions, roast potatoes, carrots, parsnips and tarragon sauce

Roast loin of pork on a bed of celeriac puree with caramelised apple, roast potatoes, parsnips, spinach and port sauce

Globe artichoke stuffed with provencale vegetables, new potatoes & mozzarella with tomato & garlic sauce

(All main courses are accompanied by mixed green vegetables)

Desserts

Praline Christmas log with flaked almonds & custard

Cranberry cheese cake with coulis

Apple & sultana crumble with crème anglaise

Christmas pudding with brandy sauce

Coffee

Price £55.00 adults £35.00 junior guests under 12 years
to include Christmas 'trimmings'