THE BEESTON PLOUGHSHARE CHRISTMAS DAY *menu*

CANAPES

Prawn Cocktail Cups

Pigs in Blankets

Blue Cheese & Fig Tarts

STARTERS

Roasted Butternut Squash & Chestnut Soup

Drizzled with sage oil, toasted hazelnuts and crusty sourdough

Chicken Liver Parfait

With toasted brioche, fig and port chutney and pickled shallots

Smoked Salmon

With a lemon and dill creme fraiche, picked cucumber, capers and a rye crisp

MAIN COURSES

Traditional Roast Turkey

Served with crispy roast potatoes,pigs in blankets, sage and onion stuffing, honey roasted carrots and parsnips, braised red cabbage and rich turkey gravy

Slow Roasted Beef Shin

Served with crispy roast potatoes,Yorkshire pudding, sage and onion stuffing, honey roasted root vegetables, horseradish and a red wine jus

Pan Roasted Sea Bass

Served with crushed baby potatoes, seasonal greens, roasted fennel and a lemon and caper butter sauce

Vegetable Wellington

Served with crispy roast potatoes, honey roasted carrots and parsnips, braised red cabbage and vegetarian gravy

DESSERTS

Christmas Pudding

Traditional pudding served with brandy sauce, canilla ice cream and a cranberry compote

Chocolate Orange Tart

Dark chocolate ganache, orange creme fraiche and chocolate crumble

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream and toasted pecans

£85 PER PERSON

Including tea or coffee