

CHRISTMAS DAY LUNCH MENU

*£135 per adult – £65 per child under (14 years and below)
50% deposit taken upon booking - remainder to be paid on the day
Served from 12noon to 3.00pm
Pre order required by the end of November.*

CHAMPAGNE & CANAPES ON ARRIVAL

STARTERS

*Camembert spring rolls, cranberry & port chutney, Mesclun leaves
Cream of chanterelle mushrooms soup, parmesan scone, truffle butter
Smoked haddock soufflé, English mustard cream, rocket & shallot salad
Pressed corn fed chicken terrine, golden raisin dressing, crisp walnut bread,
bull's blood lettuce
Bresaola beef, poached pear & blue cheese salad, chicory & red wine dressing*

FISH COURSE

Classic smoked salmon, brown bread, red onion & capers

MAIN

*Roast Turkey breast, carrot and swede, duck fat roast potatoes, honey roast parsnip,
traditional garnish, sauces & accompaniments
Baked fillet of Halibut, Chinese greens, prawn wonton, ginger & lemongrass sauce
Pan fried fillet of John Dory, Jerusalem puree, crisp leeks, port reduction,
crisp Parma ham
Herb roast loin of venison, slow cooked haunch pie, parsnip puree,
sloe gin & blueberry jus
Baked sweet potato, ratatouille of vegetables, grilled halloumi cheese, basil oil*

DESSERTS

*Christmas pudding, brandy sauce
Ginger spiced treacle tart, vanilla custard
Chocolate orange mousse cake, orange sorbet
Crème fraiche panna cotta, roasted berries, crispy raspberries
Selection of English cheeses served with chutney, biscuits, bread*

TEA/COFFEE AND FESTIVE TREATS



CAPTAIN'S CLUB
HOTEL & SPA