



## **STARTERS**

### **Vine ripened tomato and basil soup**

With pesto and cheese straw

### **Tastes of the Sea**

A trio of ocean-inspired taster dishes offering a sea of flavours: Queen scallop gratin with gruyere and scallions, smoked haddock kedgeree fish cake with mango salsa, and a crunchy crab and fennel salad.

### **Smoked duck and orange salad**

With walnut dressing

## **MAIN COURSES**

### **Traditional Roast Turkey**

Fresh turkey escalope rolled and stuffed with sage and onion, served with all the trimmings and finished with a rich onion gravy

### **Herb crusted salmon fillet**

Served with grilled asparagus, new potatoes and a chive and white wine cream sauce

### **Slow cooked ratatouille**

Aubergine stuffed with cumin infused ratatouille vegetables, served with basmati rice

## **DESSERTS**

### **Spirit of Christmas**

Traditional Christmas pudding with lashings of brandy sauce

### **Selection of Local Cheeses**

Served with crackers, selection of chutneys, fruits and nuts

### **Dark Chocolate and Orange pot**

Topped with Grand Marnier flavoured whipped cream