



CHRISTMAS DAY LUNCH

A glass of festive fizz to start



Honey Roasted Parsnip Soup, toasted pumpkin seeds & red pepper coulis (v.)

OR

Festive tasting starter selection

Roasted salmon & dill mousse, Duck and Orange Pate, Mozzarella Pears & sun blushed tomato skewer, Parma ham & asparagus duo and freshly baked Rosemary focaccia



Passionfruit sorbet



Surf and Turf

6oz Beef fillet cooked to medium, served with grilled whole tiger prawns, slow roasted cherry tomato, baked field mushroom, fondant potato, dressed rocket leaves & green peppercorn sauce

Duo of festive Turkey

Turkey breast and a sage & cranberry stuffed Turkey roulade served with duck fat roasted potatoes, root vegetable bundle, pigs in blankets and thyme gravy

Spinach and roasted red pepper stuffed lemon sole fillet

Prawn Bisque sauce and fondant potatoes

Mushroom and Stilton Wellington (V.)

Creamy wild mushroom & tarragon sauce, fondant potatoes and a selection of vegetables



Assiette of Christmas pudding

Lotus Biscoff cheesecake, traditional matured Christmas pudding, mince pie ice cream and brandy mousse

Black forest pavlova

Meringue filled with Belgian chocolate mousse and black cherry compote with a mulled wine poached berry coulis

Yorkshire & English Cheese platter

With festive chutney and biscuits



Freshly brewed coffee with chocolate truffles

WE RESERVE THE RIGHT TO AMEND/CHANGE ANY MENUS DEPENDANT ON MARKET AVAILABILITY

£60 PER PERSON

£30 CHILDREN 2-10 YRS

INFO@DOWNEARMSHOTEL.CO.UK

01723 862471

CHRISTMAS DAY LUNCH

Name of Party:

Numbers:

Time:

Contact details:

***PLEASE PUT A NUMBER IN THE BOXES PROVIDED TO INDICATE YOUR CHOICES
WHILST MAKING A NOTE OF ANY DIETARY REQUIREMENTS**



Parsnip Soup (V)

Starter sharing platter



Sorbet (V)



Surf and Turf

Duo of festive Turkey

Lemon sole fillet

Mushroom and stilton Wellington



Assiette of Christmas pudding

Black forest Pavlova

Cheese Board

