

CHRISTMAS DAY MENU

Old Wood Farm Kitchen

**£69.95** per person

A deposit of £20 pp (**non refundable**) will be required when booking.

Balance to be paid on or before December 1<sup>st</sup> 2017

**Children £35** no charge for high chairs.

**BUCKS FIZZ**

**CANAPES**

**FIRST COURSE**

**PRAWN MARIE COCKTAIL.** Prawns in our sauce with a bloody Marie cocktail & Bacon whisp.

**SALMON PARFAIT.** Delicate Salmon accompanied with pickled roots and a chive tuille

**LEEK AND ROAST PARSNIP SOUP.** With warm bread

**CHICKEN LIVER PATE.** Homemade Pate served with a Shallot jam and parmesan crisp

**MAIN COURSE**

**SUCCULENT BRITISH TURKEY BREAST.** Served with kilted sausages, stuffing and stock gravy.

**STUDED HONEY GLAZED BRITISH GAMMON.** With glazed roots.

**ROAST ENGLISH SIRLOIN OF BEEF.** Served with Dauphinoise potatoes and Yorkshire pudding

**OR A SELECTION OF ABOVE**

**HONEY GLAZED FETA, PARSNIP AND CHESTNUT LOAF.** The ultimate nut roast

**SALMON EN CROUTE.** Served on a bed of watercress and served with a Prosecco Sauce

**TRADITIONAL ROAST AND STEAMED VEGETABLES WILL BE AVAILABLE FOR THE ABOVE**

**DESSERT**

**CHRISTMAS PUDDING.** Served with Brandy sauce or Ice cream.

**RHUBARB AND GINGER CRÈME BRULEE.**

**CHRISTMAS TRUFFLE.** Rich dark chocolate truffle with rum soaked raisins served on Brandy

Snap Basket

**COFFEE AND MINCE PIES TO FINISH**

A 175ml GLASS OF HOUSE OR FRUIT JUICE WITH YOUR MEAL

Please contact the restaurant with your choice of menu by the 1<sup>st</sup> Dec