Christmas Day Menu 2021

Seventy Nine Pounds per Person

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Bucks Fizz – Champagne Cocktail

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Lobster & Cray Fish Soup

Fine Cognac Roué of Chives and Dill

(v) Avocado Pear

Blue Stilton –Port and Sweet Pear Mousse

Toasted Walnuts

Tempura King Prawn -Soft Sell Crab

Seared West Coast Scallop-Marinated Salmon Wasabi Sushi Roll

Northumbrien Pheasant - Quail Terrine

Quail Egg Scotch egg –Crispy Pancetta –Spiced Puy Lentils

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Virgin Bloody Mary

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Simply Grilled Halibut Fillet - Fresh Asparagus

Fine Beans –Petit Pois –Mitre D Hotel Butter

Bronze Roasted Turkey Breast with Cider Baked Ham –

Cranberry and Chestnut Seasoning

Hope Farm Aberdeen Angus Roasted Sirloin with

Béarnaise Sauce – Roasted Juices – Yorkshire pudding

Herb Crusted Loin of Texel Lamb –Pea and Mint Risotto

Saint Emilion Red Wine and Red Currant Mirrior

(v) Baked Artichokes –Fondue of Wild Mushrooms –Parmesan Crisp

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Vegetables and Potatoes are Chosen to Compliment Your Meal

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Traditional Christmas pudding – Rum Sauce

Trio of Deserts with Macerated Red Fruit

Northumbrian Cheeses & Grapes

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Freshly Brewed Coffee with Petit Fours