

Craig Manor

KITCHEN

Christmas Day Menu

TO START

Chicken Liver Pate
damson chutney, toasted brioche

Beetroot Cured Gravavlax
lemon jelly

Brie & Cranberry Tart
sundried tomato herb salsa

INTERMEDIATE

Roast Butternut
Squash Soup

or

Lemon & Lime
Sorbet

MAIN COURSE

Butter Roasted Free Range Turkey
*sage & apricot stuffing, pigs in blankets, thyme
roasted potatoes, roast root vegetables,
turkey jus*

Roast Sirloin of Beef
*Yorkshire pudding, thyme roasted potatoes,
roast root vegetables, red wine jus*

Pan Fried Fillet of Halibut
*saffron potatoes, wilted kale,
Champagne & prawn cream*

Ricotta & Spinach Ravioli
basil & tomato coulis

TO FINISH

Traditional Christmas Pudding
brandy sauce

Cappuccino Crème Brûlée
white chocolate chip shortbread

Dark Chocolate & Orange Torte
crème Chantilly & chocolate soil

Selection of British
Farmhouse Cheese
grape & apple chutney, biscuits

Fresh Coffee & Hot Mince Pies