



CHRISTMAS DAY MENU



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RANGEFORD VILLAGES

CHRISTMAS DAY

£85.00 per person

AMUSE BOUCHE

Smoked salmon crème cheese blinis with caviar

STARTERS

Smoked salmon and crayfish & crème cheese terrine *served with orange spiced beetroot pickle, sourdough toast*

Stuffed portobello mushroom tart *served with wilted spinach, toasted halloumi, hazelnut crumb (V)*

Duck liver & brandy parfait *served with homemade seasonal chutney, toasted brioche*

Beetroot & goats cheese tart *served with celeriac and poached pear remoulade (V)*

AN ENTRÉE

Lemon sorbet

MAINS

(all mains are served with duck fat roasted potato and honey roasted carrot & parsnips, brussels sprouts, chestnut crumb)

Free range turkey breast and thigh *with chestnut and sage stuffing, pig and blanket, cranberry sauce, yorkshire pudding, red wine jus*

Pan-roasted venison haunch steak *served with dauphinoise potato spiced butternut squash puree, wilted spinach, poached pear, forest berry jus (GF)*

Lemon sole fillets filled with king prawn mousse *served with saffron infused mashed potato, sauteed spinach, Chardonnay cream velouté, herb oil (GF)*

Maple roasted root vegetable and walnut roulade *served with savoy cabbage, port jus, grilled cherry tomato on vine (VE)*

DESSERTS

Christmas pudding *with brandy sauce*

Bailey's crème brulee *with homemade white chocolate shortbreads*

Chocolate and orange mousse *with berry coulis (GF)*

Apple and forest berry crumble *with custard (GF)*