

CHRISTMAS DAY MENU



www.oakandhoneyathomewoodgrove.co.uk RANGEFORD VILLAGES

CHRISTMAS DAY MENU

£85.00 per person

Pre-order's for menu selection required before 15th December.

AMUSE-BOUCHE

Oak smoked salmon & crème cheese blinis with caviar

STARTERS

Pan-Seared Scallops Gratin Served with asparagus, chestnut mushroom, white wine sauce, parmesan, garlic toast

Stuffed Portobello Mushroom Tart V / N
Served with wilted spinach, toasted halloumi,
hazelnut crumb

Venison Broth & Tarragon Soup Served with warm sourdough, crème fraiche, oak smoked butter Duck Liver & Brandy Parfait Served with homemade seasonal chutney, toasted brioche

Beetroot Carpaccio & Goat's Cheese V / GF / N Served with toasted pecan, balsamic glaze

Applewood Smoked Salmon Tartare Served with crème cheese & chives, parmesan chips, dill oil, rye bread toast

AN ENTRÉE

Lemon sorbet

MAINS

Free Range Turkey Breast & Thigh N
Chestnut & sage stuffing, pig and blanket,
cranberry sauce, Yorkshire pudding, duck fat roasted
potato, honey roasted carrot & parsnips, brussels sprouts,
red wine jus

Beef Wellington Served with honey glazed baby carrots, creamy mashed potato, port jus

Lemon Sole Fillets Filled with King Prawn Mousse **GF** Served with garlic & dill crushed new potato, asparagus, Chardonnay cream velouté, herb oil Pear & Blue Cheese Tart with Walnut Pastry V / N
Served with glazed tenderstem broccoli,
sweet potato purée

Pan-Roasted Lamb Rump **GF** Served with dauphinoise potatoes, sautéed French beans, Salsa Verde, reduced red wine

Whole Roasted Cauliflower V / VE / GF Served with maple roasted root vegetables, vegan bechamel, cranberry sauce

DESSERTS

Christmas Pudding with brandy sauce

Chardonnay Poached Pear GF Raspberry sorbet, ginger crumbs, meringue

Chocolate & Orange Mousse GF / N

Berry coulis, hazelnut crumb

Apple & Damson Crumble with vanilla custard

Fig Pistachio Frangipane Tart N with blackcurrant sorbet

Orange & Cranberry Tiramisu

Belgian chocolate sauce, white chocolate shavings

ALLERGEN KEY V - Vegetarian / VE - Vegan / GF - Gluten Free / N - Nuts

ALLERGENS

For gluten free options please ask a member of staff. Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups; however, we can never guarantee a dish is completely free from any allergens or specific ingredients.