



STANHILL COURT

FESTIVE FEASTS

Starters

Roasted Red Pepper & Tomato Soup with warm Rustic Bread (V)

Potted Devonshire Crab & Crayfish with Ciabatta Toast

Duck & Pork Terrine with Cranberries & Pistachios, served with Herbed Crostini

Mozzarella Arancini Balls with Red Pesto & Crispy Onions

Mains

Traditional Roast Turkey with all of the trimmings, Pigs in Blanket, Sage & Apricot Stuffing, Roast Potatoes, Seasonal Vegetables & a Red Wine Jus

Slow Cooked Blade of Beef served with Champ Mash, Roasted Root Vegetables and a Braising Jus

Roast Salmon Fillet with a Pesto Crust, Crushed New Potatoes, Green Beans & a Butter Sauce

Spring Onion & Pea Risotto served with a Crispy Poached Egg & Pickled Red Onion (V)

Desserts

Traditional Christmas Pudding with a Warm Brandy Sauce

Dark Chocolate & Raspberry Bread & Butter Pudding

Rich Chocolate Torte with Baileys Cream

Selection of Homemade Sorbets (VG/GF)

£24.95 per person – 2 courses

£29.95 per person – 3 courses

Includes Teas/ Coffees, Mince Pies, Crackers