

# Christmas Dinner Menu

Freshly Sliced Fan of Galia Melon garnished with Seasonal Fruits and enhanced by a Coulis of Fresh Pineapple and Dark Rum. (V) (G)

Cocktail of Luxury Greenland Prawns and Crayfish served on a cushion of Lettuce and complimented by a Piquant Seafood Sauce. (G) – without bread.

A Warm Winter Salad of Spicy Marinated Chicken and Crispy Bacon, enhanced by a Garlic, Chilli and Sesame Seed Dressing. (G)

Chef's Festive Home-made Honey Roasted Parsnip and Apple Soup, finished with Cream, Fresh Chives and Parsnip Crisps. (V) (G)

Chicken Liver Parfait flavoured with Cognac and accompanied by a Beetroot and Orange Chutney served with Warm Granary Toast. (G) – without toast.



Traditional Hand Carved Roast Turkey presented with an Apricot and Chestnut Stuffing, Chipolata Sausage, Bacon Roll, Cranberry Sauce and Roast Gravy. (G) – without sausage & stuffing.

Pot-Roasted Shank of Lamb served in a Smoked Bacon, Lentil and Red Wine Sauce, rested on a Bubble and Squeak Potato Cake. (G)

Half a Crispy Slow Roasted Duckling, served on an Orange and Grand Marnier Sauce, garnished with Freshly Sliced Orange Segments and Candied Zest. (G)

Sautéed Fillet of Pork Tenderloin wrapped in Parma Ham, served in a Green Peppercorn and Brandy Cream Sauce, finished with Caramelised Red Onions. (G)

Fillets of Fresh Sea Bass filled with a Smoked Salmon and Orkney Crab Meat Mousse, glazed with a Fresh Tarragon Butter Sauce. (G)

Baked Herb Pancakes filled with Broccoli Fleurettes, Yorkshire Leeks and Chestnut Mushrooms, gratinated with a Creamy Mature Cheddar Cheese Sauce. (V)

All Main Dishes served with a selection of Fresh Vegetables.



A Brandy Snap Basket filled with Dairy Vanilla Ice Cream and Fresh Fruit, presented on a Red Berry Coulis. (V)

Slice of Dark Belgian Chocolate and Orange Tart flavoured with Grand Marnier and crowned with Candied Zest. (V)

Crème Brûlée served with Amaretti Biscuits and a Compote of Poached Pears Soaked in a Calvados Syrup. (G)

Loftsome Bridge's Own Traditional Christmas Plum Pudding, accompanied by a Creamy Rum Sauce.

Plate of Blue Stilton, Mature Cheddar, Cranberry Wensleydale and Brie Cheeses served with Spiced Tomato Chutney and Savoury Biscuits.

Light Cheesecake draped with a Tangy Lemon Curd and served on a Feathered Raspberry Sauce.



Freshly Brewed Filter Coffee or Tea and Chocolate Mints.

## Donates

(V) ~ Vegetarian

(G) ~ Gluten Free

£29.95 Inclusive of V.A.T

Some of our dishes may contain certain allergens. Please ask if you require more information.

This menu will be available from December 1<sup>st</sup> to 23<sup>rd</sup> excluding Saturdays.