

*Away
Resorts*



Christmas Day Menu

STARTERS

Smoked Salmon & King Prawn Salad

Smoked salmon flakes with Marie Rose dressed king prawns on a bed of salad leaves.

Cream of Roasted Tomato Soup

Rich and creamy roasted beef tomato and basil soup with warm crusty bread.

Venison, Pork & Pancetta Terrine

Served with toasted bread, spiced apple chutney and dressed leaves.

MAINS

Roast Turkey

Butter roast turkey breast with pork, sage and onion stuffing. Served with crispy roast potatoes, red cabbage, honey glazed parsnips, pigs and blankets, buttered carrots and broccoli, cranberry sauce, and lashings of rich gravy.

Beef Rib

Slow cooked beef rib with whiskey and mustard cream, served with black pudding and mustard bon bons and on wilted kale.

Salmon

Served with prosecco and chive sauce, baby potatoes and wilted spinach.

Beetroot Wellington

An individual handmade vegan Wellington with a beetroot, onion and soya mince filling, all hand wrapped in a puff pastry case, served with roast potatoes and seasonal vegetables.

DESSERTS

Christmas Pudding

Spiced plum Christmas pudding with brandy sauce and vanilla ice cream.

Chocolate Brownie

Terry's Chocolate Orange brownie with orange sorbet and chocolate orange sauce.

Lemon and Berry Delice

Served with winter fruit compote and lemon sorbet.

Panettone Cheesecake

A sweet oatmeal biscuit base topped with a vanilla cheesecake, decorated with pieces of moist panettone & brioche, orange curd and a sprinkling of chocolate chips served with whipped cream.

CHEESE COURSE

+£9.95PP

Glass of port with cheese, biscuits and chutney

WINE PAIRING £29.95PP Enjoy a glass of fizz on arrival and an expertly paired wine with your starter, main and dessert.