

BY DAVENPORTS'

CHRISTIAN DAY FEAST MENU

AMUSE-BOUCHE

GAZPACHO SHOOTER, SMOKED SALMON WITH CREAM CHEESE, DEVILED EGGS

STARTERS

PORTOBELLO MUSHROOM & BLUE CHEESE SOUP (V)

SERVED WITH TOASTED CIABATTA

TEMPURA PRAWNS

SERVED WITH SWEET CHILLI SAUCE

DUCK BON BONS

SERVED ON HOISIN SAUCE DRESSED LEAVES

AVOCADO & TOMATO BRUSCHETTA (V, VG)

SERVED ON A TOASTED CIABATTA SEASONED WITH SALT AND PEPPER AND OLIVE OIL

MAINS

HAND-CARVED TURKEY

SERVED WITH PIGS IN BLANKETS, ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL GREENS AND A RED WINE GRAVY

GILTHEAD SEA BREAM

SERVED WITH BROWN SHRIMP CRUSHED NEW POTATOES, SEASONAL GREENS AND A CAPER BUTTER

CRISPY PORK BELLY

SERVED ON A BED OF APPLE INFUSED MASH, SEASONAL GREENS, PIGS IN BLANKETS AND A RED WINE GRAVY

FILLET STEAK

served with sauté potatoes, creamed spinach, confit vine tomatoes and field mushroom.

With a bernaise sauce

VEGAN MEAT FREE 'NO TURKEY JOINT' (V, VG)

SERVED WITH SEASONAL GREENS, ROAST POTATOES AND A RED WINE GRAVY

DESSERTS

LEMON & WHITE CHOCOLATE PARFAIT

SERVED WITH CREAM

CHRISTMAS PUDDING (V)

SERVED TRADITIONALLY WITH CUSTARD

STRAWBERRY & PROSECCO TRUFFLE

SERVED WITH CREAM

VEGAN CHOCOLATE OR ANGE TARTE (V, VG)

SERVED WITH CHOCOLATE SAUCE

PETITE FOURS & COFFEE