



THE
BOOT
INN

Christmas Day

£105 per Person

A beautifully, hand selected menu put together by Chef Hugue with every element made in house to give an exceptional Christmas experience from our family to yours.

Start your Lunch with a Welcome Glass of Christmas Day Fizz & Chef's Canapés

STARTERS

Ultimate French Onion Soup GFa Veo

Turkey & Ham Terrine with Grilled Sourdough and a Winter Fruit Chutney. GFa

King Prawn & Hot Smoked Salmon Cocktail, served on a bed of Lettuce and Toasted Crudités.

Goats Cheese & Roasted Rosoff Onion Tart served with a Balsamic Reduction & Walnuts. V

MAIN

Traditional Turkey served with Stuffing, Roast Potatoes, Carrots & Parsnips, Cauliflower Cheese, Lardon and Shallot Brussel Sprouts. Pigs in Blanks, Yorkshire Pudding & Gravy. GFa

Beef Wellington, Beef Fillet coated in Pâté and Duxelles then wrapped in Puff Pastry served with Horseradish Mashed Potatoes, Roasted Carrots & Parsnips.

Pan Fried Halibut served with a Cornish Crab Potato Cake, Samphire, a Champagne & Chive Velouté finished with Trout Roe .

Vegetarian Christmas Wellington filled with Seasonal Vegetables in a Warming Three Cheese Sauce & served with Roast Potatoes, Roasted Carrots & Parsnips, Yorkshire Pudding & Gravy. V

Wild Mushroom & Black Truffle Oil Risotto finished with Pan Fried Porcini . V GF

DESSERT

Traditional Christmas Pudding served with Custard & Brandy cream. GFa

Chocolate & Clementine Cheesecake made with Dark Chocolate and Clementine Juice. V

Sticky Toffee Pudding served with Lashings of Salted Caramel & Vanilla Ice Cream.V

British Cheese Board, Shropshire Blue, Snowdonia Cheddar & Button Mill Soft cheese served with Fig chutney, Crackers & Grapes. V GF

Enjoy a Mince Pie

"Please make our team aware of any allergies!"

Please note that a discretionary service of 12.5% will be added for our amazing team on Christmas Day.

