

Christmas Menu 2019

25th of December

£54.95 per adult - £27.50 per child (under 11)

Spend Christmas Day with us and book your Christmas Dinner now!

At the time of booking we will require a £10.00 deposit per person. **This deposit is non-refundable.** The final balance as well as the menu choices are due two weeks before Christmas Day, on the 18th of December.



While you wait

A basket of homemade breads with butter

Starters

- ❖ Homemade winter vegetable soup, served with a warm crusty bread roll and butter
- ❖ Duck liver and orange parfait, Jaffa marmalade, salad garnish and a warm crusty roll
- ❖ Classic prawn cocktail on crisp leaf salad, served with brown bread and butter
- ❖ Posh mushrooms on toast- assorted wild mushrooms in a creamy garlic sauce served on a toasted brioche bun

Mains

- ❖ Traditional oven roast turkey with all the trimmings, sage & onion stuffing, roast potatoes, real roast gravy and of course pigs in blankets
 - ❖ Pan fried salmon fillet with a dill and hollandaise sauce
- ❖ Chicken wrapped in serrano ham served with a tarragon and leek cream sauce



Steeton Hall

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- ❖ Roast loin of pork stuffed with apple and black pudding, served with a cider, honey and wholegrain mustard sauce

- ❖ Vegetarian and vegan option – Mediterranean vegetable filo basket, courgette, aubergine, peppers, onion, garlic, tomato herb sauce, mixed salad and homemade chips

All the above served with seasonal greens and roast potatoes.

Desserts

- ❖ Traditional boozy Christmas pudding and rum sauce

- ❖ Baileys cheesecake with a marbled chocolate wafer

- ❖ Profiteroles, filled with Chantilly cream topped with a rich Belgium sauce

- ❖ Rich chocolate brownie with a caramel and ginger ice cream

- ❖ Mini cheeseboard of three choice cheeses, assorted crackers, celery sticks and grapes (£2.00 supplement)

Gluten Free options available on request

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For after... tea, coffee and truffles