



The Sherbrooke Castle Hotel



Christmas Day Menu 2018

SAMPLE

Amuse Bouche

Starters

Spiced Pumpkin & Butternut Squash Soup
Herb croutons

Chicken Liver Parfait
Cranberry relish, pink peppercorn sourdough crisp

Scottish Smoked Salmon
Lemon, capers, buttered brown bread

Tomato, Buffalo Mozzarella & Fig Caprese
Basil, balsamic glaze, olive oil, cracked black pepper

Main Courses

Traditional Roast Turkey with Sage & Onion Stuffing
Cranberry, orange & clove compote, bacon wrapped pork chipolatas, light Jus

Medallions of Scottish Beef
Peppercorn sauce

Oven Baked Halibut
Creamed potato, crayfish sauce

Beetroot & Ricotta Tortellini
Herb cream sauce, beetroot glaze

All served with Chef's selection of seasonal vegetables & potatoes

Desserts

Traditional Christmas Pudding
Spiced brandy sauce, redcurrants

Trio of Miniature Desserts
Winter berry pavlova, lemon meringue tart, Belgian white & dark chocolate mousse

Madagascan Vanilla Crème Brûlée
Pistachio studded butter shortbread, sugar run out

George Mewes Cheese Selection
Brie de Meaux, Barwheys Cheddar, Colston Bassett Stilton

Tea, Coffee & Homemade Mince Pies

Adults - £75.00

Children 5-12years - £36.00

Children Under 5 - £15.00

Babies - No Charge