



The Sherbrooke Castle Hotel  
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## Christmas Day Menu 2019

### Amuse Bouche

#### Starters

Spiced Pumpkin & Butternut Squash Soup  
Herb croutons

Chicken & Apricot Terrine  
Cranberry chutney, mini oatcakes

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

Roast Fillet of Scottish Beef  
Red wine Jus

Oven Baked Halibut  
Creamed potato, crayfish & mussel sauce

Spinach & Mushroom Wellington  
Herb cream sauce

Chef's selection of seasonal vegetables & potatoes

#### Desserts

Traditional Christmas Pudding  
Spiced brandy sauce

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

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 & Spiced Fruit Loaf