

2017  
**CHRISTMAS**  
MENU

THE TUDOR CLOSE  
— PUB & KITCHEN —



**2017**  
**CHRISTMAS FAYRE**  
**£23.50**

All our food is homemade. Includes Christmas crackers & festival napkins with Tea, Coffee and mints

**Starters**

Jerusalem artichoke soup with toasted focaccia, Smoked salmon & prawn salad with Marie rose sauce and granary bread

Creamy Garlic flat field Mushrooms, Smooth chicken liver pate with red onion marmalade & toasted focaccia

**Main course**

Succulent roast turkey, roast potatoes, turkey stock gravy served with all the festive trimmings (stuffing, cranberry, pigs in blankets)

Pan-seared Seabass fillets with saffron potatoes, basil & pine nut pesto & vegetables

Festive Gnocchi with cranberries, chestnuts and parsnip crisps

Slow braised shin of beef, with roast potatoes, fresh vegetables, horseradish and a rich red wine sauce

(Vegetables - braised red cabbage, sprouts seared in butter, carrot & swede mash and honey roasted parsnips)

**Pudding**

Traditional Victorian family recipe Christmas pudding served with creamy brandy sauce

Cheese plate - chefs selection of cheeses served with biscuits, red grapes, celery and quince Zingy Lemon tart served with Chantilly cream

Black forest cheesecake - topped with cherry compote with a pressed chocolate brownie base

**Coffee**



# 2017 CHRISTMAS DAY

**£67.50**

Includes premium crackers festive napkins – all our food is homemade

## **Starters**

Smoked mackerel pate with toasted focaccia

Jerusalem artichoke soup finished with black truffle shavings

Smoked duck breast with celeriac rémoulade topped with micro herbs port reduction

Trio smoked salmon Crayfish & king prawn salad with Marie rose sauce and granary bread

Limoncello sorbet taster course

## **Main course**

Succulent roast turkey, roast potatoes, fresh vegetables, turkey stock gravy served with all the festive trimmings (stuffing, cranberry, pigs in blankets)

Roasted leg of venison, port & blackberry jus with roast potatoes and vegetables served with festive trimmings (stuffing, pigs in blankets)

Oven baked Cod supreme in a rich lobster bisque with saffron potatoes and sea spinach

Wild mushroom and spinach wellington with roast potatoes and vegetables with a rich red wine sauce

(Vegetables – braised red cabbage, sprouts seared in butter, carrot & swede mash and honey roasted parsnips)

## **Pudding**

Christmas pudding, made to a traditional Victorian family recipe served with creamy brandy sauce

Cheese plate – chef's selection of cheeses served with biscuits, red grapes, celery and quince?

Chocolate plate – chocolate brownie, mousse, chard, ice cream finished with a sprinkle of freeze dried raspberries

Roasted pineapple with coconut ice cream & Malibu syrup

## **Coffee**



