

Christmas Day Menu

To Begin

Lightly Spiced Pumpkin Soup (v/ve/df/gfo)
Crusty Rolls and Butter

To Follow

Chicken Liver and Cognac Pâté (gfo)
Toasted Brioche, Dressed Baby Leaves with Fig and Honey Chutney

Wild Mushroom Tartlet (gf/v/ve)
Wild Mushroom and Caramelised Onion Tartlet with Wild Roquette and Balsamic Dressing

Smoked Salmon Rillettes (gfo)
Oak Smoked Salmon, Hot Smoked Salmon Mousse,
Cornichons, Cucumber Ribbons with Melba Toast

Main Course

Roast Turkey (gfo)
Roast Breast of Turkey, Pigs in Blankets, Homemade Stuffing,
Goose Fat Potatoes, Seasonal vegetables and Gravy

Butternut Squash Wellington (v/ve)
Thyme and Garlic Roast Potatoes, Seasonal Vegetables and Gravy

Roast Sirloin of Beef (gfo)
Roast Aberdeen Angus Beef, Goose Fat Potatoes,
Seasonal vegetables, Yorkshire pudding and Gravy

Pan Roasted Hake (gf)
Pan Roasted Cornish Hake, Pommies Anna Potatoes, Cockle
and Samphire Butter Sauce with Seasonal Vegetables

Desserts

Traditional Christmas Pudding (v/gfo)
Brandy Crème Anglaise

Pistachio and White Chocolate Tart (v/gf)
Rose Petals, Chocolate Shavings

Baileys Chocolate Cheesecake (v)
Fresh Berries and Chocolate Sauce

Selection of Vegan Ice Cream (v/ve/gf/df)
Selection of Homemade Vegan Ice Cream

To Finish

Selection of West Country Cheeses (v)
Biscuits and Red Onion Chutney

Tea and Coffee
Mince Pies

£95.00 per person

To Book Call: 01225 864885 or Email: info@leighparkhotel.co.uk

v= vegetarian | ve= vegan | gf= gluten free | gfo= gluten free option | df= dairy free | dfo= dairy free option

Allergens: We can cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.