



The Great Southern

CHRISTMAS DAY MENU

ADULTS - £69.95 / CHILD - £30

TO BEGIN:

~Sloe gin spritz~

STARTERS:

~Spiced butternut squash soup, coconut cream, crusty baguette (vg)~

~Ox cheek croquettes, crispy shallots, horseradish cream ~

~Bourbon cured salmon, pickled beetroot, blinis, crème fraiche~

~Goats' cheesecake, red currant & balsamic onion jam (v)~

MAINS:

~Traditional roast turkey, sage & herb stuffing, pigs in blankets, brussel sprouts & chestnuts, roast potatoes, maple glazed carrots & parsnips, braised red cabbage, jus~

~Rib of beef, roasted potatoes, seasonal vegetables, giant Yorkshire pudding & a rich red wine gravy~

~Rosemary, garlic & saffron marinated monkfish, crushed new potatoes, purple sprouting broccoli, caper & tarragon butter sauce~

~Mushroom & rosemary wellington, brussel sprouts & chestnuts, maple glazed parsnips & carrots, braised red cabbage, roast potatoes & gravy (vg)~

DESSERTS:

~Christmas pudding(vg), brandy sauce~

~Chocolate fondant, coconut ice cream, kirsch cherry syrup~

~Spiced apple & pear crumble, clotted cream ice cream~

~Selection of cheese: camembert, cheddar, stilton, sourdough crostinis & caramelised red onion chutney~

TO FINISH:

~Tea or coffee and mince pies~