



## **CHRISTMAS DAY MENU**

### **TO START...**

**CRAB BISQUE - WITH PARMESAN CROUTONS**  
**HIGHDOWN GAME PATE - WITH MULLED WINE CHUTNEY**  
**SMOKED SALMON TERRINE - WITH A CUCUMBER  
AND DILL DRESSING**  
**DEEP FRIED BRIE - WITH CRANBERRY RELISH**

**CLEANSE THE PALATE...WITH A SORBET COURSE**

### **TO FOLLOW...**

**TRADITIONAL FRESH ROAST ROWRIDGE FARM TURKEY**  
**WITH HOMEMADE STUFFING AND BACON ROLL**  
**HAUNCH OF VENISON - SERVED WITH A RED WINE  
AND PORT SAUCE**  
**ROAST ROWRIDGE FARM PHEASANT - WITH A RICH BRANDY  
AND CREAM SAUCE**  
**POACHED FILLET OF SCOTTISH SALMON - SERVED WITH A RICH  
CRAYFISH AND CREAM SAUCE**

### **AND FINALLY...**

**TRADITIONAL CHRISTMAS PUDDING**  
**RASPBERRY PAVLOVA**  
**ORANGE AND COINTREAU CRÈME BRULEE**  
**SPICED PLUM AND GINGER CRUMBLE**  
**RICH CHOCOLATE AND COINTREAU CHEESECAKE**  
**SELECTION OF ISLE OF WIGHT AND BRITISH CHEESES**

**COFFEE AND TRUFFLES**  
**£59.95 PER PERSON**

