



Margaux's Christmas Day Menu

Amouse bouche
Mini Celeriac veloute, parmesan crisp, chive (v)

Starters

"Sam's Prawn Cocktail"

King & Baby Prawn, Tabasco Gel, Lemon, Smoked Paprika Fishcake,
Dill Emulsion, Marie Rose, Burnt Baby Gem, Fruit Salsa

Roasted Vine Tomato Soup, Olive & Herb Soil, Home Baked, Moretti & Onion Seed Bread
(ve gf avail)

Farsley Fire & Smoke Salmon, Beetroot, Pickled Cucumber & Lemon, Honey & Balsamic Croute
(gf avail)

Ham Hock Bites, Burnt Cauliflower Puree, Apple, Piccalilli, Chive,
Curried Wheat Bread Croute, Yoghurt Foam (gf)

Mains

Roasted Stuffed Turkey

Wrapped in Streaky Bacon Honey Glazed Carrots & Parsnip, Rosemary and Thyme Roasted
Potatoes, Carrot & Swede Puree, Peppered Cabbage, Onion Gravy (gf avail)

Wild Mushroom Nut Roast (ve)

Honey Glazed Carrots & Parsnip, Rosemary and Thyme Roasted Potatoes, Carrot & Swede
Puree, Peppered Cabbage, Onion Gravy (gf avail)

Pan Seared Salmon

Lemon and Dill Potatoes, Pea Puree, Fennel & Cucumber Slaw, Bearnaise Sauce

Beef Fillet

Bone Marrow Soil, Mushroom and Truffle Dauphinoise, Mushroom Ketchup,
Beef Stock Carrot. Poached Leek, Peppercorn.

Desserts

Christmas Pudding, Apricot and Citrus Apple Salsa, Brandy Creme Anglaise, Ginger Tuille
Sticky Toffee Pudding, Vanilla Date Puree, Honeycomb, Ice Cream, Lemon Chocolate Soil.
Triple Chocolate Brownie, Sour Cherry, Caramel Shards, Chocolate Snow, Vanilla Ice-Cream
Lemon Posset, Meringue Kisses, Mixed Berry Compote, Raspberry Shards (v)

Dessert Canape

Luxury Mince Pie Crown with Icing Sugar Compote, Raspberry Shards (v)