



Furzeleigh Mill

Christmas Day Menu

Welcome Drink

Bucks Fizz or Virgin Mojito

Canapes

Salmon and Horseradish Blinis and Mini Bruschetta

Starters

Ham Hock Terrine

Served with Toasted Homemade Focaccia, Red Onion Chutney

Thai King Prawns

Marinated in Garlic, Ginger and Chilli Served with Salad Leaves

Garlic Mushrooms

Creamy Garlic Mushrooms Seeded Toast

Chargrilled Mango with Pineapple Salsa

Griddled Mango with Pineapple and Mint salsa

Spicy Pumpkin Soup

Infused with Chilli and Spring Onions, served with Homemade Focaccia

Palate Cleanser

Gin and Tonic Sorbet





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Main Course

Traditional Roast Turkey

Local English Crown Turkey butter roasted with Sage and Onion Stuffing, served with Bacon wrapped Chipolata Sausage and Homemade Cranberry Sauce, and Traditional Accompaniments

West Country Braised Beef

Slow cooked 21-day Brisket of Beef with a Rich Red Wine and Thyme Gravy, served with Yorkshire Pudding and Horseradish Sauce

Salmon en Croute

Served with a White Wine Sauce and New Potatoes

Game Pie

Homemade to a traditional Recipe and served with Mashed Potatoes and Gravy

Vegan Wellington

Served with Roast Potatoes and Seasonal vegetables

Home-made Christmas Pudding

*A taster of our renowned Homemade Pudding served with a Warm Brandy Sauce
(Flambeed in front of your eyes!)*

Followed by:

A Trio of Homemade Desserts

Served with Fresh Clotted or Single Cream

or

West Country Cheeseboard £4.00 (Supplement)

Coffee and Mints

£75.00 per person

