

THE
SHOULDER OF MUTTON
PLAYHATCH

CHRISTMAS DAY EXTRAVAGANZA

Arrive at 12– 12.30 p.m.

Warm Organic white baguette



Chicken and leek terrine with a crunchy hazelnut and walnut topping

Duck and date filo parcels served with a plum dressing and sesame bistro salad

Warming butternut squash soup with chilli and crème fraiche, served with gruyere croutons

Braised Savoy cabbage filled with sweet red cabbage, basmati and wild rice, chestnuts and herbs

Queen Scallops coated in a polenta rub, with smoked bacon lardons and a samphire and olive dressing.

Home-made apple and cinnamon sorbet

Roast free range goose with Port and redcurrant sauce

Lobster thermidor– half a lobster served with this classic sauce

Marinated, slow cooked fillet steak served with a mustard and brandy sauce

White, organic, farmyard turkey served with all the trimmings and home-made gravy

Beetroot, Goats cheese and cranberry parcels served with a pot of creamy butter beans with crispy crumbs and a sweet pepper sauce.

The above are served with a selection of home-cooked winter vegetables and dauphinoise potatoes for your table

Traditional Figgie Pudding served with hot bourbon vanilla custard

An individual serving of Christmas Pudding with warming brandy sauce

Welsh Perl Las Blue and Cranberry Wensleydale cheeses served with biscuits and Port

Warm walnut Brownie on layers of Tia Maria cream and chocolate. Finished with Praline ice cream

Puff pastry tartlets filled with home-made lemon curd. Served with cherry compote and Chantilly cream.

Freshly ground coffee or tea with a liqueur chocolate

£70.00 per person, £35.00 per child under 12 years, a separate menu is available on request.

A discretionary 10% service charge will be added to the bill

Pre-ordering is essential, please ask for a form at the bar.