



Admiral Hornblower  
Oakham



## CHRISTMAS DAY

Glass of Fizz on Arrival

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Chefs Selection of Canapes

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Celeriac & Chestnut Soup with Truffle Oil and Crusty Bread (PB)

Baked in-the-shell Shetland Scallop with Champagne, Sage, Butter & Caper Sauce

Prosciutto & Pomegranate Salad with Pickled Fennel, Winter Spiced Apple Puree & Rocket

Mini Baked Crispy Camembert with Warm Cranberry & Port Sauce, Watercress & Shallot Salad (V)

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Free Range Traditional Norfolk Turkey, Roast Potatoes, Pigs-In-Blankets, Braised Red Cabbage, Carrot & Swede,  
Honey Roasted Parsnips, Pork & Apricot Stuffing, Cranberry Sauce & Gravy

Pan Fried Halibut Fillet with Mustard & Tarragon Sauce, Scottish Langoustine, Peas, Romanesco, Potato & Herb  
Terrine

Herb Crusted Venison Loin with Lyonnaise Potato Terrine, Glazed Shallots, Fine Beans & Blackberry Jus

Chestnut & Shallot Tart Tatin with Mustard & Madeira Sauce (PB)

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Traditional Christmas Pudding with Brandy Custard (PB)

Chocolate Delice, Chocolate Nib Tuille & Cherry Compote

Champagne Posset with Winter Berry Compote & Cinnamon Short Bread

Port Infused Colston Basset Stilton, Celery, Apple, Christmas Chutney & Water Biscuits

£95 per person

Under 12's £45

**FOOD ALLERGY: IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF BEFORE YOU ORDER  
A PRE-ORDER WILL BE REQUIRED FOR CHRISMTAS DAY AND NEW YEARS EVE, NO LATER THAN 12<sup>TH</sup> DECEMBER  
50% DEPOSIT WILL BE REQUIRED ON BOOKING CHRISTMAS DAY & NEW YEARS EVE. FULL PAYMENT WILL BE NEEDED BY 1<sup>ST</sup> DECEMBER. ONCE FULL  
PAYMENT HAS BEEN MADE THIS WILL BE NON-REFUNDABLE**