



Admiral Hornblower
Oakham

CHRISTMAS DAY

Glass of Fizz on Arrival

Chefs Selection of Canapes

Roasted Cauliflower & Truffle Oil Soup with Warm Focaccia (PBA)

Duck & Chestnut Terrine with Truffle Mayonnaise & Toasted Brioche

Cured Chalk Stream Trout with Whipped Horseradish, Pickled Cucumber & Sour Dough Croutons

Glazed Fig, Rosemary & Roquefort Tartlet with Honey Dressing (V)

Chestnut Stuffed Turkey Roulade, Roast Potatoes, Honey Mustard Baby Carrots and Parsnips, Creamed Sprouts,
Pigs-in-Blankets & Turkey Gravy

Treacle Sirloin of Beef, Roast Potatoes, Honey Mustard Baby Carrots & Parsnips, Creamed Sprouts, Yorkshire
Pudding & Turkey Gravy

Pan Fried Halibut Fillet, Chestnut Puree, Roast King Oyster Mushroom, Sea Vegetables, Sprout Leaves,
Champagne & Caviar Sauce

Wild Mushroom & Spinach Wellington, Carrot Puree, Honey Roasted Parsnips & Roast Potatoes (VG)

Frangipane Mince Pie, Brandy Caramel & Christmas Pudding Ice-Cream

Chocolate Clementine Mousse, Ginger Bread Crumb, Glazed Clementines & Coco Nib

Sticky Banana Walnut Cake with Glazed Bananas

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

£95 per person

Under 12's £55

FOOD ALLERGY: IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF

A PRE-ORDER WILL BE REQUIRED FOR CHRISTMAS DAY, NO LATER THAN 12TH DECEMBER

50% DEPOSIT WILL BE REQUIRED ON BOOKING AND FULL PAYMENT WILL BE NEEDED BY 1ST DECEMBER. ONCE FULL PAYMENT HAS BEEN MADE THIS WILL BE NON-REFUNDABLE.