

# CHRISTMAS/DINNER MENU

£35.95 PER PERSON

## MULLED WINE BELLINI

### STARTERS

*Lemon risotto cakes with smoked salmon & horseradish cream*

*Ham hock terrine, spiced apple & ginger chutney in a cider reduction*

*(V) Roast celeriac soup & stilton, polenta crisps*

*Peppered mackerel pate on pickled cucumber carpaccio & caper berries*

*Dinner rolls & butter for each table*

### MAINS

*Roast bronze turkey with all the classic trimmings*

*Slow cooked blade of beef, oxtail croquet sautéed mushrooms, potato & celeriac dauphinoise port reduction*

*Baked cod fillet with herb crust, crushed new potatoes, lobster bisque butter sauce*

*Goose breast with goose leg sausage roll, kale & roasted garlic mash, pan jus & cranberry relish*

*(V) Winter roots nut roast, spiced yoghurt & cranberry dressing*

*(All served with a medley of seasonal vegetables)*

### DESSERTS

*White chocolate & cranberry bread & butter pudding*

*Clementine & ginger trifle Warm chocolate brownie with clotted cream*

*Lemon tart, with gin & berries coulis*

*Fresh filtered coffee or fusion teas & petit fours*

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