Christmas Dinner in Feathers Restaurant

Smoked Salmon and Avocado Tian with Lemon and Dill Mayonnaise and served with Brown Bread and Butter

Rosemary and Garlic Infused Camembert served with a Cranberry Compote
Leek and Potato Soup with a Sourdough Roll
Homemade Duck and Orange Pâté and Red Onion Marmalade
Melon steeped in Orange Liqueur

Traditional Roast Turkey served with all the Trimmings
Medallions of Beef with Wild Mushrooms and a Red Wine Sauce
Monkfish stuffed with Basil and Sun-blushed Tomatoes, wrapped in Pancetta and served with a Cream and Chive Sauce
Slow-roasted Lamb Shank served with a Thyme-scented Fondant Potato and a Redcurrant and Rosemary Sauce
Venison Wellington with a Rich Game Sauce
Filo Nut Roast Cracker served with Roasted Tomato Coulis (v)
Baked and Stuffed Portobello Mushrooms served on a Sweet Potato Purée (v)
All served with a selection of fresh seasonal vegetables

Traditional Christmas Pudding with Brandy Sauce
Black Forest Roulade with a Homemade Kirsh and Black Cherry Sorbet
Bailey’s Cream filled Profiteroles served with a Sticky Toffee Sauce
Cinnamon Rum Baba with Vanilla Custard
Chocolate Bauble filled with Salted Caramel Ice Cream and served with Popping Candy

Freshly brewed Tea or Coffee and Mints
Homemade Mince Pies

£29.95 per person