

# CHRISTMAS MENU

## CHAMPAGNE ON ARRIVAL

### A CHOICE OF STARTERS

#### **SWEET POTATO SOUP**

parsnip crisps & crème fraiche

#### **CREAMED WILD MUSHROOMS**

truffle & parmesan shavings

#### **GAME TERRINE**

plum chutney & rosemary croutes

#### **SUMMER HOUSE PRAWN COCKTAIL**

buttered brown bread

## CHAMPAGNE AND SLOE GIN DRIZZLE SORBET

### A CHOICE OF MAIN COURSE

#### **ROASTED TURKEY**

mixed seasonal greens, braised red cabbage, chestnut & apricot stuffing, pigs in blankets, honey roast carrots & parsnips, Yorkshire pudding, roast potatoes, buttered sprouts & gravy

#### **BRAISED BEEF CHEEK**

buttered mash, seasonal greens & bourginon garnish

#### **EGG PLANT PARMIGIANA**

mixed leaf salad or mixed vegetables with butter croutes

#### **PAN SEARED COD LOIN**

paprika and chorizo potatoes,  
roasted red pepper & rainbow chard

### A CHOICE OF DESSERTS

#### **TRADITIONAL CHRISTMAS PUDDING**

brandy butter ice-cream or boozy cognac custard

#### **SUMMER HOUSE CHEESE BOARD SELECTION**

grapes, celery, quince jelly & spiced apple chutney

#### **DARK CHOCOLATE AND SEVILLE ORANGE MOUSSE**

tangy orange jelly & brandy snaps

#### **MORELLO CHERRY, BERRY AND CHOCOLATE ETON MESS**

a delicious twist on a classic

#### **COFFEE & CHOCOLATE TRUFFLES**

white chocolate & raspberry

milk chocolate & pistachio

dark chocolate & rum