



Pre Christmas
&
Christmas Day



**MENUS & ORDER FORM
ENCLOSED**





Channel View
S H A N K L I N



• *Christmas Day* •

To Start

LEEK & ROAST POTATO SOUP

Served With Crispy Leeks, Crusty Bread Roll & Butter

SCOTTISH SMOKED SALMON

Served With Pickled Beetroot And Vodka Creme Fraiche

GAME TERRINE

Served With Parma Ham, Redcurrant & Port Compote And Melba Toast

GOATS CHEESE

Served With Cranberry, Chive & Pepper Crackers And Onion Relish

Main Event

SLOW ROAST TURKEY BREAST

Served With Garlic & Thyme Stuffing, Pigs In Blankets & Red Wine Jus

FILLET BEEF WELLINGTON (COOKED MEDIUM)

Served In Golden Puff Pastry With Duchess Potatoes & Port Reduction

PAN ROASTED COD FILLET

Served With Pancetta, Hollandaise Sauce, Roasted Lemon & Samphire

ASPARAGUS & RED ONION TART

Served With Roasted New Potatoes And Fresh Watercress

All Served With Herb Roasted Potatoes, Honey Roast Carrots, Red Cabbage In Cider, Roasted Sprouts In Almond Butter & Parsnip Crisps

To Finish

TRADITIONAL CHRISTMAS PUDDING

Served As It Should With Creamy Brandy Sauce

ALMOND PEAR TART

Served With A Boozy Whiskey Cream

CHOCOLATE BROWNIE

Served With Salted Caramel, Chocolate Sauce & Vanilla Pod Ice Cream

CHEESE PLATE

Served With Biscuits, Chutney, Pickles, Apple & Frozen Grapes

For After

POT OF TEA OR COFFEE

Served With Chef's Homemade Petit Fours

£55 per person



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Starters

CREAM OF PARSNIP SOUP

Served With Crispy Leeks, Crusty Bread Roll & Butter

SCOTTISH SMOKED SALMON

Served With Pickled Beetroot And Citrus Creme Fraiche

FRIED BRIE & PARMA HAM BEIGNETS

Served With A Spicy Tomato Chutney

HAM HOCK & PEA TERRINE

Served With Piccalilli, Pea Shoots & Melba Toast

Mains

SLOW ROAST TURKEY BREAST

Served With Cranberry & Herb Stuffing, Red Wine Jus & All The Trimmings

GRILLED WHOLE PLAICE

Served With Caper Butter, Fresh Samphire & New Potatoes

PORK BELLY

Served With Triple Cooked Cider Reduction, Roast Potatoes & Seasonal Veg

GOATS CHEESE & PEA RISOTTO

Served With Toasted Pine Nuts, Truffle Oil & Fresh Herbs

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served As It Should With Creamy Brandy Sauce

SHERRY TRIFLE

Served With Chantilly Cream

SPICED PEAR

Served With Chocolate Sauce & Ice Cream

SELECTION OF ICE CREAMS & SORBET

After

POT OF TEA OR COFFEE

And Mints

2 courses £15 • 3 courses £20

