

Christmas Day Menu

Beetroot Blinis

Topped with Homemade Gravlax and a Dill Crème Fraiche

Rich Duck Liver Parfait

Served with Salad Leaves, Cumberland Sauce and Warm Homemade Toast

Hearty Vegetable Broth

With Herb Croutons and Homemade Bread

Sweet Pepper Arancini

Served on a bed of Fresh Salad Leaves and Homemade Pesto

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Roast Christmas Turkey

With all the Trimmings

Orange and Honey Glazed Ham

Served with Festive Trimmings and Parsley Sauce

Roasted Field Mushrooms

Deep-filled with Soft Cheese and Vegetarian Haggis, Topped with Breadcrumbs served with a Wholegrain Mustard Cream Sauce

Salmon and Prawn Wellington

Served with a Vermouth and Lemon Cream Cheese Sauce and Seasonal Vegetables

Roast Breast of Goose

With Festive Trimmings, a rich Port and Redcurrant Jus and Parsnip Crisps

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Christmas Pudding

Served with Brandy Sauce

Homemade Black Forest Gateau

With Kirsch Panna Cotta topped with Whipped Cream and Chocolate shavings

Warm Pears

Infused with Mulled Wine and served with Cinnamon Crème Fraiche

Winter Berry Brulee

Served with our Home-made Shortbread

Brackenrigg Christmas Cheeseboard

Trio of Local Cheeses served with Celery, Grapes, Walnuts, Brack'n'Brew Chutney and Crackers