



## CHRISTMAS DAY MENU

Wednesday 25<sup>th</sup> December 2024

### Welcome drink

Glass of prosecco

### Amuse bouche

Pan seared scallops, pea foam and crispy seaweed

### Starters

Crab and lobster bisque laced with brandy and cream

Duck liver parfait, cranberry and onion chutney and toasted brioche

Tempura tofu served with tomato puree and pesto mayonnaise

### Palate cleanser

Lime sorbet

### Mains

Jazz Café traditional roast turkey with roast potatoes, vegetables, sausage stuffing and gravy

Fillet of sea bream, buttered spinach, baby vegetables, prawns and vermouth cream sauce

Nut roast with roasted vegetables and vegetable gravy

### Desserts

Panettone bread and butter pudding served with brandy sauce

Trio of local cheeses with crackers, celery, grapes and orchard chutney

Traditional Christmas pudding served with brandy sauce

**£125.00 per person**