

Seasons View

@ THE FOUR SEASONS

Christmas Day Dinner

Amuse Bouche

Goats Cheese and Red Onion Tart, Rocket, Cherry Vine Tomato

Broccoli and Stilton Soup, Toasted Sourdough

Chicken Liver and Brandy Butter Parfait, Toasted Brioche

Seafood Cocktail, Prawns, Salmon, Crayfish, Mussels, Marie Rose Sauce and Wholemeal Bread

Orange Sorbet served with Pomegranates

Beef Wellington with Wild Mushroom Duxelles, Dauphinoise Potato and Christmas Vegetables

Fillet of Sole, Mussels, King Prawns, Lemon Butter sauce, New Potatoes, Mixed Vegetables

Turkey Crown Roast Potatoes and Traditional Christmas Vegetables

Spiced Cauliflower, Granny Smiths, Spinach and Lentils

Traditional Christmas Pudding (VV)

Baileys & White Chocolate Cheesecake

Malbec Bubbles Syllabub, Shortbread

Traditional Sherry Trifle

Coffee, Cheese and Petit Fours

£75-00 per person

