

# The Venue Christmas Day Menu

## Starters

### Truffled Cauliflower Veloute (V)

With roasted Jerusalem artichoke and a gruyere cheese straw

### Smoked Scottish Salmon (V)

With a potato and shallot salad, tarragon crème fraîche, fresh lime and warm blinis

### Chicken Liver and Clementine Parfait

Peppered watercress salad, plum chutney and toasted brioche

### Twice Baked Cheddar Cheese and Chive Soufflé (V)

With sundried tomato, basil and olive dressing

## Mains

### Roast Turkey Ballotine

Whole breast of turkey, stuffed with sausage meat and wrapped in bacon slow roasted. Served on a sage and onion brioche stuffing, with goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy. Served with cranberry sauce

### Roast Sirloin of Beef

Homemade Yorkshire puddings, goose fat roasted potatoes, honey roast parsnips and red wine and onion jus. Served pink with a horseradish cream

**All of the dishes above are served with a melange of seasonal vegetables including: brussels sprouts, carrots, swede, French beans and cauliflower cheese**

### Baked Cod Loin

Baked loin of cod wrapped in Parma ham on a pepperonata with an olive strozzapreti pasta and basil veloute

### Flavours of Mushroom (V)

Arancini, crispy oyster mushroom, tortellini, grilled fennel and butternut purée with sautéed spinach and mushroom veloute

## Desserts

### Steamed Christmas Pudding (V)

With brandy sauce and macerated sultanas

### Irish Cream and Malted Milk Cheesecake

With honeycomb ice cream

### Warm Pear and Almond Tart (V)

Served with rum and raisin ice cream and a vanilla sauce Anglaise

### Cheese Selection (V)

Cashell blue, red Leicester, Wensleydale and cranberry, Somerset Brie with apple and ale chutney, water biscuits and Granny Smith apple

V - Vegetarian GF - Gluten Free

Some dishes can be adapted for dietary needs, please ask your server for further information.

We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies, as our recipes are subject to change. Full allergen information from items on our menu is available upon request. Menu correct at the time of going to print, all items are subject to availability.

# The Venue Children's Christmas Day Menu

## Starters

### Trio of Melon Ball Cocktail (V)

With blueberries, strawberries and a pineapple syrup

### Cream of Tomato Soup (V)

With grilled cheese on toast

## Mains

### Grilled Chicken and Tomato Spiral

With a chopped salad

### Traditional Roast Turkey

Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy

### Roast Sirloin of Beef

Homemade Yorkshire puddings, goose fat roasted potatoes, honey roast parsnips and roast gravy

### Crispy Fried Cod

With sautéed potatoes and minted pea purée

### Creamy Mac 'n' Cheese Filo Parcel (V)

With crispy shredded vegetable salad

All of the dishes above are served with a melange of seasonal vegetables including: brussels sprouts, carrots, swede, French beans and cauliflower

## Desserts

### Steamed Christmas Pudding (V)

Served with custard

### Cheddar Cheese Fingers (V)

Served with tomato mayo, celery sticks and grapes

### Chocolate Brownie Sundae (V)

### Selection of Ice Cream (V, GF)

V - Vegetarian GF - Gluten Free

Some dishes can be adapted for dietary needs, please ask your server for further information.

We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies, as our recipes are subject to change. Full allergen information from items on our menu is available upon request.

Menu correct at the time of going to print, all items are subject to availability.