



SLEPE HALL HOTEL
WEDDINGS • RESTAURANT • EVENTS



Christmas Day Restaurant Menu 2011

To Start

Beetroot and Port Tortellini, Goat's Cheese Sauce and Pea Shoots (v)

Sweet Potato, Butternut Squash and Ginger Soup with Parmesan Shavings (v)

Scallops, Mussels and Prawns, Garlic and White Wine Sauce with Truffle Oil

Pan Seared Pigeon Breast, Cauliflower Puree, Black Pudding and Croutons



Main Course

Roast Turducken with Chestnut Stuffing, Bacon Wrapped Chipolatas and Pan Juices.

Fillet of Beef, Potato Dauphinoise Puree, Spinach, Roast Tomatoes, Port and Thyme Jus

Grilled Jon Dory, Lobster, Dill and Lemon Butter, Baby Fondant Potatoes and Curly Kale

Best End of Lamb with rosemary Crust, Parsnip Puree and Honey Roast Carrots

Wild Mushroom, Artichoke and Leek Wellington, Wilted Spinach with a Gruyere and Chive Sauce (v)

All Served with Seasonal Vegetables and Roast Potatoes



Desserts

Traditional Christmas Pudding with Brandy Sauce

Pear and Orange Spiced Sponge Tian with a Perry Syrup

Baked Port and Lemon Cheesecake, Jellied Black Grapes

Mocha Meringue Pyramids filled with Kahula Cream, with Chocolate Sauce

Cheese Board with Biscuits and Chutneys

£60.00 per person

Ask At Reception for details of our Party Nights and special room rates!

