

THE KEYS



Christmas Day

25TH DECEMBER 2017

Adults £65 | Children £30

Dine with us this Christmas Day – let us handle the cooking and cleaning the dishes

All bookings will require a £20pp deposit. Full balance for your party will be required by 8th December

S T A R T E R S

Roast Parsnip Soup

with parsnip bhaji and pesto

Pan Seared Pigeon

with black pudding and pancetta baby leaf salad

Potted Mackerel

with toasted breads and a fennel & apple slaw

Whipped Goats Cheese and Red Pepper Mille-feuille

with braised balsamic onions and baby leaf salad

Cinnamon and Apple sorbet

M A I N C O U R S E

Roast Turkey Crown

with sausage meat stuffing, roast potatoes, honey roasted root vegetables, pigs in blankets, yorkshire pudding & gravy

Sirloin of Beef (served medium)

with roast potatoes, honey roast root vegetables, pigs in blankets, yorkshire pudding & gravy

Pan Fried Salmon Fillet

with douchinoise potatoes and honey roast root vegetables

Chestnut and Wild Mushroom Tarte Tartin

with caramelised red onion honey roast root vegetables & madeira jus

Whole Roasted Poussin

with douchinoise potatoes, honey roast root vegetables & jus

All accompanied with cauliflower cheese & bacon roasted brussels sprouts served family style

D E S S E R T S

Traditional Christmas Pudding

with warm brandy sauce

Pistachio Pavlova

with dark chocolate, salted caramel & pistachio praline

Raspberry & Champagne Posset

with fresh raspberries and short bread biscuit

Chocolate Yule Log

with pouring cream and winter berries