

Christmas Day

MENU 2024

STARTERS

WILD MUSHROOM & BLUE CHEESE TARTLET (V)
Mixed Leaf Salad & Balsamic Glaze

WARM GREEN FIG & PROSCUITTO SALAD (GF)
Honey Dressing

DUO OF MELON (GF)
Topped with Champagne Sorbet

SOUP COURSE

ROASTED SPICED PUMPKIN SOUP
Topped with Parmesan Croutons

RED LENTIL SOUP (GF)
with Crispy Panchetta

MAIN COURSE

BUTTER ROASTED TURKEY BREAST (GF)
with Orange, Winter Herbs, Served with a White Wine Turkey Gravy

SLOW ROAST RUMP OF BEEF (GF)
Served with a Mulled Wine Jus

PAN SEARED HAKE FILLET (GF)
Dressed with a Prawn Bisque Sauce

All Accompanied With Pigs In Blankets, Portabello Mushroom & Pork Stuffing
Roast Potatoes, Brussel Sprouts, Rosemary & Honey Rainbow Carrots & Parsnips

AUBERGINE PARMIGIANA SET ON POTATO HERB HASH (V)(GF)
Sauteed Sprouts, Roasted Pumpkin & Crispy Kale

DESSERT

CHRISTMAS TRIFLE

CHRISTMAS PUDDING
Served with Brandy Sauce

TOBLERONE HAZELNUT TORTE
Topped with Crème Fraiche and White Chocolate Mousse

RASPBERRY, WHITE CHOCOLATE & BLACKBERRY PARFAIT

THE NORTHFIELD
hotel & restaurant