

Christmas Festive Menu 2019

Cream of Winter Vegetable Soup

Served with Garlic & Thyme Croutons and a Crispy Bread Roll

Seafood, Spring Onion, Cream Cheese & Smoked Salmon Bombe

Accompanied by Salted Crostini's & Wild Rocket Garnish

Chicken, Apricot & Leek Terrine

Served with Caramelised Apples & Lambs Lettuce

Wild Mushroom, Poached in a Vintage Port & Baby Blue Cheese Cream Sauce

Served Upon a Toasted Brioche

Blood Orange Sorbet

Traditional Roast Turkey

*Served with Homemade Pork, Sage and Onion Stuffing,
Pork Chipolata Wrapped in Smoked Bacon with a Rich Roast Gravy*

Slow Cooked Braising Steak

Shallot Poached in Port, Served Upon a Bed of Spring Onion Mash & Red Wine Jus

Grilled Fillet of Sea Bass

*Accompanied By Green Beans Wrapped in Parma Ham, Sauté Potatoes & Green Pesto
Garnished with a Lemon Wedge*

Creamy Sweet Chilli Tagliatelle

Served With Mixed Peppers & Button Mushrooms

All of the above are Served with Seasonal Vegetables, Roasted and New Potatoes

Classic Christmas Pudding

Accompanied By a Homemade Brandy Sauce

Citrus Crème Brûlée

Served with a Homemade Shortbread

A Festive Trio of Winter Berry Jelly, Milk Chocolate

& White Chocolate Chip Brownie

& a Slice of Salted Caramel Tart

Selection of Ice Cream's

Tea/Coffee and Mint

Available from 2nd December – 22nd December (Excludes Sundays)

Lunchtime £25.95pp Evening £30.95pp

The Evening Menu includes a Complimentary glass of sparkling Cassis.

We invite you to stay on until the end of the evening and enjoy our entertainment

Please note: non-refundable deposit of £5.00 per person will be required at the time of making a booking.

Food pre-orders are required 10 days before the date. Cancellations on the day are fully chargeable.

To make a booking please contact reception on 01803 555121 or email us: info@palacepaignton.com