

Howfield Manor Hotel



Christmas Day Menu 2017

Bellini cocktail and canapés to start

Roasted tomato, chili and coconut soup

Smoked haddock, pea and saffron risotto with a poached egg and crispy bacon

Guinea fowl and foie gras terrine wrapped in parma ham with fig chutney

Courgette flowers with spinach and ricotta stuffing, toasted pine nuts

Sorbet

Trio of roasted seasonal birds (turkey, chicken, duck)

Pork belly, black pudding bonbons with a pear cider cream sauce

Rib of beef and Yorkshire pudding with traditional trimmings

Poached salmon fillet wellington, wrapped in filo with a prawn mousse, lemon and dill cream sauce

Aubergine cannelloni stuffed with goat's cheese topped with a cheese crumb

*All main courses are served with seasonal Vegetables and
Crispy Roast Potatoes*

Christmas pudding with brandy butter and cream

Pears poached in mulled wine and cinnamon ice cream

Lemon and raspberry mille feuilles served with clotted cream

Layered chocolate and orange mousse and amaretto biscuits

A selection of cheese and biscuits

Coffee & petit Fours | Mince pies

Adults £79 Child £25 (under 12s)

