

THE PELICAN CHRISTMAS DAY MENU

ADULT £64.95

STARTERS

KING PRAWN AND SMOKED SALMON COCKTAIL SERVED WITH MARIE ROSE SAUCE AND WHOLEMEAL BLOOMER BREAD & BUTTER

ROASTED MUSHROOM PATE SERVED WITH TOASTED WHOLEMEAL BLOOMER BREAD & BUTTER

HOMEMADE BUTTERNUT SQUASH SOUP TOPPED WITH ROASTED PAPRIKA SPICED SQUASH SEEDS & SERVED WITH WARM CIABATTA BREAD

SERRANO HAM, HONEYDEW MELON, DATES, FRESH MOZZARELLA & ROCKET LEAVES WITH A BALSAMIC GLAZE

BAKED HAM HOCK POT - SHREDDED HAM HOCK, POTATOES & CREAM TOPPED WITH MATURE CHEDDAR CHEESE SERVED WITH WARM CIABATTA BREAD

MAINS

HAND CARVED ROASTED TURKEY WITH SAUSAGE MEAT SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & HOMEMADE GRAVY

SLOW ROASTED SHOULDER OF LAMB MARINATED IN GARLIC & ROSEMARY SERVED WITH A RED WINE JUS, SAUSAGE MEAT SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & HOMEMADE GRAVY

SLOW COOKED CRISPY PORK BELLY WITH A RED WINE & CHERRY SAUCE SERVED WITH SAUSAGE MEAT SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & HOMEMADE GRAVY

SALMON EN CROUTE SERVED WITH A DILL CREAM SAUCE, SEASONED GREEN BEANS, BROCCOLI & BABY NEW POTATOES

HOMEMADE NUT ROAST WITH ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL VEGETABLES, YORKSHIRE PUDDING & VEGETARIAN GRAVY

ENTREMET

MANGO SORBET

PUDDINGS

CHRISTMAS PUDDING WITH BRANDY SAUCE

RICH CHOCOLATE TORTE TOPPED WITH FRESH RASPBERRIES, HONEYCOMB DUSTING & SERVED WITH FRESH POURING CREAM

FESTIVE SPICED POACHED PEAR WITH BLACKBERRIES TOPPED WITH CRUMBLE & FRESH POURING CREAM

MERINGUE NEST FILLED WITH A SELECTION OF SUMMER FRUITS, FRESH WHIPPED CREAM & VANILLA POD ICE CREAM

SELECTION OF FESTIVE CHEESE WITH ROSEMARY & SEA SALT SOURDOUGH CRACKERS, CELERY & CARAMELISED ONION CHUTNEY

MINCE PIES TO FINISH

PROOF