



CHRISTMAS DAY MENU

Starters

Gravadlax and king prawn salad *gluten free*

Roasted red pepper and butternut squash soup served with crusty bread
gluten free incl. bread available on request

Ham hock and cranberry terrine served with melba toasts

Trio of melon ball, orange and port cocktail *vegetarian*

Main Courses

Traditional roast turkey, sausage meat stuffing and pigs in blankets

Baked salmon supreme on a bed of vegetable ribbons with a crab bisque *gluten free*

Pan roasted duck breast with a black cherry and kirsch sauce *gluten free*

All served with goose fat roasted potatoes, honey glazed carrots and parsnips,
brussel sprouts, red cabbage and cauliflower cheese

Vegan Portabella filled mushroom with wild mushroom, spinach,
chestnut and oat milk risotto *gluten free*

Desserts

Traditional flamed plum pudding with brandy sauce

Warm triple chocolate brownie with salted caramel ice cream *gluten free*

White chocolate sherry fruit trifle, gift wrapped in a brandy snap basket

Mulled wine poached pear and clotted cream *gluten free*

Adults £85 per person

Under13s £43.50 per person

TABLE RESERVATIONS: 01983 882823

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