

# Christmas Day Menu

## STARTERS

### Chicken Liver Parfait

Coated in a spiced plum compote served with toasted sourdough.

### Faux Scallops **Vg GF**

Roasted king oyster mushrooms with a celeriac puree and herb oil.

### Roasted Beef Tomato Soup **V**

Roasted beef tomato soup served with Parmesan crisp and freshly baked bread.

### King Prawn Cocktail **GF**

King prawns in a Marie Rose sauce served with salad and dusted with smoked paprika.

## MAINS

### Creamy Tuscan Salmon **GF**

Pan fried salmon escalope served on a bed of garlic and herb mashed potato, buttered cavolo nero, crispy kale chips, with a creamy tomato sauce.

### Roast Turkey

Hand carved roast turkey, with roast potatoes, red cabbage, roasted parsnips, Brussels sprouts, pigs in blankets, sage and onion stuffing, and lashings of turkey gravy.

### Rib Of Beef **GF**

Roasted rib of beef, Yorkshire pudding, roasted seasonal vegetables, gratinated potatoes, served with a Chianti wine sauce.

### Roasted Squash with Garlic and Herb Stuffing **Vg**

Roasted butternut squash filled with a garlic and herb stuffing served with seasonal vegetables, roasted potatoes, and a sage gravy.

## DESSERTS

### Christmas Pudding

Steamed Christmas pudding flamed with brandy and served with your choice of brandy custard, cream or ice cream.

### Truffle Torte

Chocolate Sponge base topped with rich Chocolate truffle and gooey toffee centre, with a gold shimmering profiterole.

### Terry's Chocolate Orange Brownie **Vg**

A warm chocolate brownie topped with a blood orange sorbet. It's all yours, not Terry's!

### Gingerbread Cookie Dough Cheesecake

A ginger biscuit based topped with ginger flavour cheesecake, studded with gingerbread cookie dough.

### Lemon and Raspberry Parfait

A light and creamy lemon parfait with a raspberry center coated in white chocolate cocoa butter. Served with fresh raspberries and raspberry coulis.

# Children's Menu

## STARTERS

### Roasted Beef Tomato Soup **V**

Roasted beef tomato soup served with freshly baked bread.

### King Prawn Cocktail **GF**

Roasted king oyster mushrooms with a celeriac puree and herb oil.

### Garlic Breaded Mushrooms **V**

Crispy coated mushrooms served with garlic mayonnaise and salad.

## MAINS

### Roast Turkey

Hand carved roast turkey, with roast potatoes, roasted seasonal vegetables, pigs in blankets, sage and onion stuffing, and lashings of turkey gravy.

### Rib Of Beef **GF**

Roasted rib of beef, Yorkshire pudding, roasted seasonal vegetables, mashed potato and gravy.

### Roasted Squash with Garlic and Herb Stuffing **Vg**

Roasted butternut squash filled with a garlic and herb stuffing served with seasonal vegetables, roasted potatoes, and sage gravy.

## DESSERTS

### Christmas Pudding

Steamed Christmas pudding flamed with brandy and served with your choice of brandy custard, cream or ice cream.

### Chocolate Orange Brownie Sundae **Vg**

Layers of warm chocolate brownie pieces and blood orange sorbet.

### Lemon and Raspberry Parfait

A light and creamy lemon parfait with a raspberry center coated in white chocolate cocoa butter. Served with fresh raspberries and raspberry coulis.

Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens. Calories shown are per serving. Each dish is one serving unless otherwise stated.

All menu items may contain ingredients not listed in the menu description. Weights are approximate and uncooked. Some meat/fish dishes may contain small bones. Menu items are subject to availability. All prices include VAT. All card and cash tips are shared out to all employees through a system controlled by a team representative. No monies are deducted by Away Resorts. Tips are paid on top of a team member's wage. If you have any queries about how tips are distributed, please ask.