

CHRISTMAS MENU

The Beaufort, Raglan

STARTER

Spiced Butternut Squash, Parmesan and Chilli Soup (V)

Classic Prawn Cocktail with Baby Leaves and French Bread

Boudin of local Game, pan fried and layered with Red Onion Marmalade, Raspberry and Thyme Sauce with French Bread

Smoked Salmon and Leeks bound in Cream Cheese and wrapped in Filo Pastry. Honey and Lemon Yoghurt Dressing

Warm Salad of Roasted Peppers, Feta Cheese, Marinated Olives, Sun blushed Tomatoes and Dressed Leaves (V)

MAIN

Roast Turkey, Traditional Trimmings and Thyme Gravy

Venison Haunch Steak, Pancetta and Leek Dauphinoise, Red Cabbage, Roasted Carrots. Redcurrant, Red Wine and Juniper Sauce

Fillet of Atlantic Seabass, Crayfish and Chorizo Risotto

Home made Nutroast, Traditional Trimmings. Vegan Gravy (VE)

Slow Roasted Pork Belly, Garlic and Rosemary Roasted New Potatoes, Roasted carrots, Red Cabbage . Red Wine Jus

DESSERT

Traditional Christmas Pudding with Brandy Sauce

Home Made White Chocolate and Passionfruit Cheesecake with a Mango Coulis

Sticky Toffee and Ginger Pudding with Butter Scotch Sauce. (VE)

Home Made Chocolate and Baileys Trifle

2 COURSES £24.95

3 COURSES £29.95

www.beaufortraglan.com

If you have any food allergies or intolerances, please check with a member of the team before ordering.