

# Merry Christmas

## The Horns of Boningale Christmas Day Menu 2019

### To start

**French onion soup**, cheddar crouton

**Wild mushrooms & spinach fricassee**, toasted brioche, dressed rocket salad (V)

**Smoked salmon platter**, capers, gherkin & red onion salad, brown bread

**Chicken liver pate**, blood orange gin & cranberry chutney, mini tin loaf, herb butter

**Fish trio** - pan seared king scallop, panco king prawn, crab & sweet chilli  
bon bon, shallot puree, lemon & parsley gel

### Main Course

**Traditional roast turkey**, chestnut, cranberry, sage & onion stuffing  
and chipolata sausage

**Pork tenderloin wrapped in pancetta**, crispy belly pork, roasted shallot,  
braised carrot & champ mash, cider sauce

**Roasted vegetable & goat's cheese strudel**, rocket & red onion salad, buttered new  
potatoes, vine tomato & sweet pepper buttered sauce (V)

**Fish trio** - salmon, seabass & lemon sole with prawn paupiette, creamed leeks,  
duchess potatoes

**Fillet of beef**, cottage pie, buttered mash, braised carrot & roasted shallot,  
bordelaise sauce

### Dessert

**Traditional Christmas pudding**, brandy sauce

**Torched lemon tart**, fresh raspberries, prosecco blush sorbet

**Vanilla crème brûlée**, winter berry compote, chocolate dipped sable biscuit

**Chocolate & honeycomb cheesecake**, fudge ice cream

**Selection of English & Continental cheeses** served with savoury biscuits,  
onion marmalade, celery & grapes

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**Filter coffee and mince pies**

**£75.00 per person, children under 12 years £35.00**

**£20.00 non refundable deposit required to confirm booking**

**All bookings must pre order their menu choices by Monday 2 December**