

WINDSOR - CASTLE -

Christmas Day

MENU

Amuse Bouche

Selection of Breads and Olives

Starters

Cepe Veloute with Parmesan Crisp and Truffle Oil

Chicken Liver, Pork and Pistachio Pate Served with Fig Chutney and Brioche

Deep Fried King Prawn Served with a Prosecco and Smoked Salmon

Jelly and Crab Bon Bon

Caramelised Butternut Squash Tatin Served With Goats Cheese Cream

MAINS

Traditional Worcestershire Roast Turkey Served with Roast Potatoes, Roast Parsnips, Pig in Blanket, seasonal vegetables & Printworks

Ale Gravy & Cranberry Sauce

Slow Cooked Short Rib of Beef Braised in Wine and Port Jus with Silverskin Onions, Seasonal Vegetables & Creamy Mashed Potatoes

Seabass Kiev – Fillet of Seabass oozing With Garlic Butter, Covered in Panko Breadcrumbs Served with Seasonal Vegetables & Wasabi Mashed Potatoes

Roast Rump of Lamb Served With creamy Cepe Mashed Potatoes, Seasonal Vegetables and Mint Pesto

DESSERTS

Vanilla Panacotta Served With a Mulled Wine Berry Compote

Traditional Christmas Pudding Served with Brandy Sauce

Selection of French and British Cheese Board with Chilli Jam, Walnuts, Honey

Windsor Castle Baked Smore Served with Irish Cream Ice Cream

TEA OR COFFEE AND MINCE PIES

£80 per head

£45 Children