BOTLEIGH GRANGE
HOTEL & SPA

Christmas Day MENU

Non-residents warmly welcome

£110 per person

AMUSE-BOUCHE

Goat's Cheese & Onion Tart
Rocket & Pine Nut Salad, Balsamic Reduction

STARTERS

Sweet Potato, Carrot & Ginger Soup
Granary Loaf, Butter

Pan-Fried Scallops
Cooked in Garlic Butter, Spring Onion & Chilli Salad

Beef Carpaccio
Parsnip Purée, Rocket, Shaved Parmesan

Please speak to a member of staff if you have any dietary requirements, allergies or intolerances. We use the freshest ingredients, so some items may occasionally be unavailable.

MAINS

Turkey Ballotine
Sausage & Apple Stuffing, Wrapped in Bacon, Served with Seasonal Trimmings

Sirloin Steak Roll
Pepper & Mushroom Duxelles, Dauphinoise Potatoes, Pancetta Sprouts, Creamy Mushroom Sauce

Vegan Wellington
Roast Potatoes, Seasonal Trimmings, Vegan Jus

Chalk Stream Trout
Château Potatoes, Creamed Spinach, Lemon Butter, Green Beans, Sprouts

DESSERTS

Traditional Christmas Pudding
Brandy Sauce

Chocolate Delice
Clotted Cream Ice Cream, Honeycomb

Mini Pavlova
Chantilly Cream, Strawberry Coulis

Cheeseboard
Selection of Cheeses, Crackers & Chutney

TO FINISH

Mince Pies
Served Warm with Cream

Please speak to a member of staff if you have any dietary requirements, allergies or intolerances. We use the freshest ingredients, so some items may occasionally be unavailable

reception@botleigh-grange.com | 02382 516 797