BOTLEIGH GRANGE
HOTEL & SPA

Christmas Eve DINNER

£45 per person

STARTERS

Chicken Liver Pâté
Rosemary Croûtes, Homemade Onion Chutney

Classic Prawn Cocktail
Gem Lettuce, Marie Rose Sauce, Granary Bread

Goat's Cheese & Mushroom Tart
Rocket Salad, Toasted Pine Nuts, Balsamic Reduction

MAINS

Corn-Fed Chicken Supreme GF
Fondant Potato, Seasonal Greens, Creamy Chive Sauce

Crispy Pork Belly GF
Mustard & Chive Mashed Potato, Cider-Glazed Carrots, Red Wine Jus

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

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Pan-Fried Cod Loin GF
Saffron Confit New Potatoes, Seasonal Greens, Shrimp & Chilli Broth

Wild Mushroom Risotto GF
Creamy Arborio Rice, Parmesan Crisps, Basil Oil

DESSERTS

Chocolate Brownie
Chocolate Sauce, Salted Caramel Ice Cream

Lemon Panna Cotta Tart
Clotted Cream, Poached Berries

Panettone Bread & Butter Pudding
Served with Custard

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