

THE MARQUESS OF EXETER

Christmas Day Menu

A FESTIVE WELCOME

Please select one dish from each chosen course.

ON ARRIVAL

A Glass of Bucks Fizz and a mince pie

STARTERS

Creamy Asparagus & Nutmeg Scented Soup

Served with Herb Ciabatta.

Chicken Liver Pâté Wrapped in Parma Ham

Served with green and caramelised onion chutney

Pan Fried Halloumi

On a bed of rocket with cherry tomatoes dressed with a honey & lemon dressing

Chicken or Vegetable Momo (Steamed Himalayan dumplings)

Hand-folded dumplings with a minced filling and spices, served alongside homemade tomato chutney

Coconut Tandoori Tiger Prawns

Marinated in coconut and spices, cooked in a clay oven

MAIN COURSES

Traditional Turkey Roast

Golden roast potatoes, tender stem broccoli, carrot & parsnips, Sage & onion stuffing, Cranberry Gravy

Marinated Roast Lamb

Golden roast potatoes, mixed vegetables and minted gravy

Slow Cooked Roast Beef

Served with seasonal Vegetables and red wine jus

Beetroot & Feta Wellington

Plated with seasonal vegetables and red wine jus

A Slice of Each: Turkey, Beef & Lamb Roast Dinner

With golden roast potatoes, mixed vegetables and gravy

Chicken or Vegetable Tikka Dum Biryani

Basmati rice & spices, caramelised onions served in a traditional dum with a paratha lid

Himalayan Dalle Khursani

A fiery Nepalese curry with aromatic Himalayan spices & Dalle Khursani chilli, delivering bold flavour and intense heat served with rice & naan. Choice of chicken, vegetable or lamb

DESSERTS

Traditional Christmas Pudding

Served with warm brandy sauce.

Mixed Fruit Salad

Choice of ice cream or orange juice

Rutland Cheese Board

Served with crackers, grapes and chutney.

Please inform our team of any allergies or dietary requirements when ordering
2 Course £60 3 Course £65 .