

# *Christmas Day at d'Arrys*

*Olives & a glass of Mimosa upon arrival*

## *Starters*

### **Monkfish Cheeks**

with chantella mushroom salad & beetroot crisps

### **Pumpkin & Chestnut Soup (v)**

with roast cheddar crisps & watercress

### **Grilled Pigeon & Roasted Winter Squash**

with goats cheese & hazelnuts, crispy rocket & balsamic reduction

### **Chicken Liver Parfait**

stuffed into a yorkshire pudding with orange marmalade

## *Palate Cleanser*

Champagne Sorbet with blackcurrant liqueur

## *Mains*

### **Traditional Roast Norfolk Turkey**

Stuffed with plums, sage & cranberries. Served with honey roasted walnuts, brussel sprouts, sauté potatoes, creamed spinach with shallots, pig in a blanket, sage & onion stuffing and a red wine jus & cranberry sauce

### **Caramelised Venison Steak**

With wild mushrooms, potato hot pot & blueberry cognac reduction. Served with sauteed baby carrots & asparagus

### **Roasted Sweet Potato (v)**

topped with caramelised onions, figs and parsnip crisps. Finished with beetroot jelly, roasted pine nuts, cream spinach and a mouli & blood orange puree

### **Pan Fried Monkfish & Tiger Prawns**

on butternut squash risotto with creamed spinach & onion and a lemon & thyme butter sauce.  
Finished with fresh pea shoots

## *Desserts*

### **Warm Chocolate Fondant**

With coconut & vanilla cream ice cream

### **Traditional Christmas Pudding**

With Cognac & white chocolate sauce

### **d'Arry's Cheeseboard**

Selection of cheeses, homemade red onion chutney, celery sticks, grapes and crackers

### **Sticky Toffee, Pear & Peach Crumble**

With caramelized walnuts & cognac cream

*£64.95 per person*