

# CHRISTMAS DAY

## *Set Menu*

### ARRIVAL

Canapés

### STARTERS

Spiced parsnip soup, creme fraiche, crispy parsnips, warm crusty sourdough

King prawn, lobster & crayfish cocktail, vodka marie rose

Pressed ham hock & green pea terrine home made chutney, brioche

Roasted beet & blue cheese tower, pear & balsamic glaze, walnut soil

Seared scallops, crispy pancetta, black pudding, apple puree, torched leeks

### MAINS

Traditional bronze buttered turkey breast, crispy duck fat roast potatoes, sage & cranberry stuffing, pigs in blankets

Fillet of beef wellington, home made pate, wild mushrooms, spinach, malbec reduction

Pan fried duck breast, maraschino cherries, napped with fresh orange & cointreau sauce

Duo of Dover sole & salmon, langoustine bisque, fresh dill, caviar

▼ Festive spiced whole squash, baked & filled with leek, red peppers, wild rice & herby crumb top

### DESSERT

Cherry amaretto Christmas pudding with Remi brandy sauce

Salted caramel & honeycomb cheese cake, caramelita ice cream

Chocolate brownie, topped black forest ice cream, fresh berries

Fresh vanilla and peach brioche bread & butter pudding

**ADULTS**

£120

**CHILDREN**

£65

**MORE INFO & BOOKINGS**

*info@hunabar.com*



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*at Huna*