



HADDON
HOUSE

Christmas Day Menu

Starters

Fresh Smoloked Salmon and Prawn Platter

Watercress and baby capers with a dill and creme fraiche dressing

*

Venison, Port and Redcurrant Terrine

Served with salad leave and a toasted Brioche

*

Trio of Parisienne Melon

With strawberries, passion fruit and pomegranate seeds with pimms and garden mint

*

Chefs Homemade Cream of Parsnip and Apple Soup

Finished with truffle oil scented parsnip crisp

*

Crab Alexandria

Fresh crab infused with Cognac, Smoked Paprika Spice

Enriched with Cream, Topped and Glazed with mature Wookey Hole Cheese

*

Wild Mushroom and Sherry Ragout

Served on a sour dough crostini with crispy prosciutto and watercress

Intermediate Course

Refreshing Champagne Sorbet

To Cleanse your Palate before the Main Event

Main Course

Hand Carved Roast Crown of Dorset Turkey
Traditionally served with Sage, Onion and Cranberry
Stuffing and Bacon wrapped Chipolata Sausage
*

Hand Carved Roast Sirloin of Beef
Prime Beef served with a Homemade Yorkshire Pudding
and Haddon House rich tasty gravy
*

Supreme of Salmon En-Croute
With spinach and gruyere stuffing finished with a lobster
bisque

Pan Roasted Breast of Gressingham Duck
Served parsnip puree and blueberry port sauce
*

Crispy Rack of Dorset Lamb
Pan Roasted with fresh rosemary and redcurrant, served on
buttered spinach with a borderlaise sauce
*

Roasted Duo of Stuffed Pepper and Aubergine
Filled with tomato and basil cous cous and mushroom
risotto with a Chardonnay and tarragon cream sauce

All served with Buttered Brussel Sprouts, Honey Glazed Chantenay Carrots and Roasted Parsnips with Roast and Lyonnaise Potatoes



Desserts

Traditional Steamed Christmas Pudding
Accompanied with either Brandy Sauce, Creamy Custard or
Cream

*

Apple, Sultana and Cinnamon Creme Brulee
With homemade shortbread

*

Chocolate Profiteroles
Filled with baileys cream and covered with Belgium chocolate
sauce

*

Blueberry with Chocolate Tart
With a marbled chocolate pencil and vanilla ice cream

*

Christmas Rum and Raisin Panna Cotta
With a winter spiced cookie

The Cheese Course
Selection of Fine local and Continental Cheeses

Fresh Coffee and Cream
Served with warm Mince Pies and Petit Fours

Christmas Crackers and Novelty Packs
£85.00 per person

Please visit the hotel for more information and booking form

