## CHRISTMAS DAY MENU

Glass of Prosecco or Bucks Fizz

Starters

Smoked Salmon, Leek & Potato Soup with a warm bread roll and butter

Fresh Seafood Medley smoked salmon mousse, prawns with Marie rose sauce, smoked salmon and roe layered with baby leaves & am olive oil, dill and citrus dressing

> Stuffed Portobello Mushroom with Roquefort cheese, cranberry and herb crust Fig, Mozzarella, Walnut & Pancetta Salad with pickled figs, a light dressing & wild rocket

## Mains

#### Traditional Roast Turkey & Gammon

turkey breast & gammon with chef's turkey gravy, roast potatoes, honey glazed parsnips, Brussel sprouts and chestnuts, pigs in blankets, sausage, sage, onion & chestnut stuffing balls wrapped in bacon and braised red cabbage Slow Roasted Fillet of Beef

with chef's beef gravy, roast potatoes, honey glazed parsnips, Brussel sprouts with chestnuts, homemade Yorkshire pudding and seasonal vegetables

#### Roasted Duck Breast Fillet

with a cranberry and black cherry jus, dauphinois potatoes, tender-stem broccoli and turned carrots

#### Parsnip, Cranberry, Walnut and Chestnut Loaf

with a vegetarian port gravy, roast potatoes, honey glazed parsnips, Brussel sprouts, and chestnut, sage & onion stuffing

Roasted Halibut Steak with buttered leeks, crushed new potatoes, tender-stem broccoli and a langoustine bisque sauce

## Desserts

Traditional Christmas Pudding served with brandy cream Traditional Christmas Trifle with raspberries, fresh cream and crème anglaise White Chocolate & Passion Fruit Cheesecake served with brandy cream Cheeseboard

with applewood cheddar, French brie, aged stilton and red Leicester *Tea or Coffee & a Mince Pie to Finish* 

£86.50 per person £39.50 per child (under twelve)

# **Christmas Day Booking Form**

Name:	me: Telephone No:																	
Mobile No:						E-ma	ail: _											
Address:																		
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Date and preferred time of booking:								_ No. in party: Adults:						Children:				
Total deposit @ 50% per person: $\pounds$ (n						n-refundable)												
<b>The Rising Sun</b> 21 Halls Green Weston Hertfordshire SG4 7DR Tel: (01462) 790487 <b>Name of Diner:</b>	Smoked Salmon, Leek & Potato Soup	Fresh Seafood Medley	Stuffed Portobello Mushroom	Fig, Mozzarella, Walnut & Pancetta			Roast Turkey & Gammon Ham	Slow Roasted Fillet of Beef	Roasted Duck Breast	Parsnip, Cranberry, Walnut & Chestnut	Roasted Halibut Steak		Traditional Christmas Pudding	Christmas Trifle	White Chocolate & Passion Fruit	Cheeseboard		
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Total																		
TOTAL																		

Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-preparation environment. Fish and poultry dishes may contain bones. Please note that we cannot guarantee that products on this menu are totally free from puts or put derivatives careals containing dutan milk source putstand lupin are fish crustaceans, molluces casane seade, calary

totally free from nuts or nut derivatives, cereals containing gluten, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery or sulphur dioxide (**please ask a member of staff for details**). All items are subject to availability.

A non-refundable deposit of 50% per person is required for Christmas Fayre at time of booking. Unfortunately, we are unable to guarantee your booking without a deposit. Please supply your completed booking form with menu selection 2 weeks prior to your booking date unless otherwise agreed. Cancellations may be made at any time, however, only monies over and above the deposit will be refunded. The party organiser is responsible for ensuring all dishes are served to the correct guests.