



THE
PHOENIX
CHUDLEIGH

CHRISTMAS DAY MENU 2017
CANAPÉS AND PROSECCO ON ARRIVAL

STARTERS

CREAM OF CELERIAC SOUP
ROSEMARY OIL- WALNUT FOAM

SMOKED DUCK BREAST
WITH MULLED CRANBERRIES- TOASTED PINE NUTS

KILN ROASTED SALMON
WITH SUN BLUSHED TOMATOES- LEMON PICKLE- WILD ROCKET

GREEN RISOTTO
RISOTTO OF BABY SPINACH- PESTO- MINT- SHAVINGS OF PARMESAN

MAIN COURSES

PAN-FRIED TURKEY BREAST
WITH PANCETTA WRAPPED CHIPOLATA PORK SAUSAGE- SAGE AND ONION BON BON-
ROASTING JUS- CRISPY GOOSE FAT ROAST POTATOES

ROASTED RIB OF BEEF
WITH SWEET ROASTED SHALLOTS- RED WINE JUS- THYME YORKSHIRE PUDDING- CRISPY
GOOSE FAT ROAST POTATOES

PAN SEARED FILLETS OF SEABASS
WITH TIGER PRAWNS- CHORIZO AND BAKED LIME ON HERBY CRUSHED POTATOES

CHESTNUT- GINGER AND SWEET POTATO CAKES
CREAMED SAVOY- SPICED TOMATO RELISH

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
WITH CLASSIC BRANDY SAUCE OR DEVON CLOTTED CREAM

WARMED CHOCOLATE PECAN TART
WITH DEVON CLOTTED CREAM

BRANDY SNAP BASKET FILLED
WITH VANILLA ICE CREAM AND BABY FIGS IN RUM

VANILLA AND WINTER BERRY TERRINE
QUENELLE OF DARK BELGIAN CHOCOLATE MOUSSE

CLIPPER ENGLISH BREAKFAST TEA OR ROMBOUTS FILTER COFFEE
SERVED WITH WARMED MINCE PIES

5 COURSES £75 CHILDREN £35 (12 AND UNDER ONLY)
FOR ALLERGEN ADVICE PLEASE ASK- MOST OF OUR DISHES CAN BE
GLUTEN FREE.