



# CHRISTMAS DAY

## Starters

Thai Duck Spring Rolls,  
Chilli-Honey & Soy Dipping (GF)

Pan Seared Sea Bass,  
Saffron Risotto, Tomato and Herbs Concasse (GF)

Creamy Brandy Infused Forest Mushroom Soup  
Parmesan Tuille (GF on Request)

Goat Cheese Mousse Vol-a-Vent,  
Beetroot Textures, Mulled Wine Gel (V, VG Available)

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Champagne Sorbet, Mint Syrup

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## Main Course

Roasted Breast and Leg of Turkey  
All the Trimmings, Roast Potatoes, Seasonal Vegetables &  
Roast Gravy

Sirloin of Scottish Beef  
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables &  
Pan Gravy

Trio of Smoked Salmon,  
Tuna and Haddock Ballotine, Winter Rosti Potato,  
Broccoli & Redcurrant Tree, Cockles Beurre Noisette,  
Lemon Wedge (GF)

Vegetable Stroganoff Delice Strudel,  
Dauphinoise Potato, Tenderstem Broccoli, Cherry Vine Tomatoes,  
Herby Tomato Sauce (V, VG, GF on request)

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## Desserts

Red Velvet, White Chocolate and Pistachio Buttercream Cake

Award Winning Traditional Christmas Pudding,  
Brandy Sauce & Ice Cream (GF)

Raspberry Cranachan Cheesecake,  
Holy Leaves (GF)

Melton Stilton and Port,  
Fruit and Biscuits

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Coffee & Petit Fours



**Damson Dene** Hotel

For allergy information or help please do not hesitate to ask one of our team  
GF - Gluten Free V - Vegetarian VG - Vegan Options Available

