



THE HOLT HOTEL
CHRISTMAS DAY MENU

STARTER

Roasted Chestnut & Wild Mushroom Velouté
truffle oil

Pressed Duck Liver & Pork Pâté
candied orange, cognac reduction, spiced fig chutney, pickled shallots & toasted brioche

Confit Artichoke, Heritage Tomato & Tuscan Olive

MAIN COURSE

(Enjoy from our Carvery)

Roasted Bronze Turkey Crown
Sirloin of West Country Beef
Honey-Glazed Ham

sage & apricot stuffing, roast potatoes, honey-roasted root vegetables, brussels sprouts, pigs in blanket, yorkshire pudding

Or choose (Plated from the kitchen)

Fillet of Halibut
fondant potato, buttered samphire, chargrilled baby leeks & champagne cream

Butternut Squash, Spinach & Black Truffle Wellington
celeriac purée, toasted pine nuts & Madeira truffle juse

DESSERTS

Traditional Christmas Pudding
with brandy sauce

Belgian chocolate Yule Log
with brandy sauce

**White Chocolate & Clementine
Cheesecake**
with ginger crumb

Fresh Fruit Salad
Selection of Cheese & Biscuits

TO FINISH

Tea, coffee & mince pies