

# BADGER BAR CHRISTMAS DINNER

DECEMBER 25<sup>TH</sup> 2024. Served at 3pm

## To Start

Shredded Breast of Gressingham Duck  
Tossed in an oriental salad bound with hoisin sauce and sesame oil dressing

Chefs' own Asparagus Soup  
Lavishly finished with cream and herb crouton

Smoked Salmon and Cream Cheese Roulade  
With prawn and salad garnish

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Mango & Lime Sorbet  
With creamy coconut sauce

## The Main Event

Roast Lakeland Turkey Breast  
Fresh chestnut stuffing, pigs in blankets, turkey pan gravy

Fillet of Beef "en-crouete"  
Wrapped in puff pastry, with mushrooms, pate, rich Madeira wine and thyme sauce. Fondant potato

Pan-seared Halibut wrapped in Prosciutto Ham  
Served with Lyonnaise potatoes and tarragon buerre blanc

Double Baked Cheese Souffle  
With wilted spinach, potato croquette and cherry tomato sauce

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Something Sweet  
Traditional Christmas pudding  
With a thick rich rum Anglais

Chocolate Fondant  
Salted caramel ice cream, white chocolate mousse

Brandy Snap Basket  
Filled with seasonal fresh fruit salad

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To Finish  
Tea & coffee, mince pies

*£85 per person £50 children (11& under) Bookings essential*

*Your meal choices will be required in advance*

**To book, please contact Paul or Wendy via email or call 015394 34500**