

# *The Stumble Inn Christmas Day Menu 2018*

*Price includes Champagne Cocktail, Sherry or Mulled Wine on arrival, a traditional four course Christmas lunch, followed by coffee & homemade mince pies*

## *Butternut Squash & Sweet Potato Soup*

Homemade butternut squash & sweet potato soup

## *Smoked Applewood & Pear Chutney Soufflé*

A twice baked soufflé with smoked applewood cheese and a pear chutney base

## *Duck & Blackberry Terrine*

A medium coarse flavorsome pate made with duck and chicken legs with juicy blackberries, served with hot buttered toast

## *Smoked Salmon & Prosecco Parfait*

Smoked salmon mousse topped with oak smoked salmon with a liquid prosecco sauce centre



## *Lemon & Champagne Sorbet*



## *Traditional Roast Turkey*

Succulent roasted local turkey crown accompanied with sausage and bacon rolls, stuffing balls, cranberry sauce & a rich turkey gravy

## *Roast Sirloin of Beef*

Roasted prime Welsh beef accompanied with Yorkshire pudding, red wine jus & creamed horseradish sauce

## *Roast Stuffed Duck*

Roasted duck stuffed with cranberry & redcurrant forcemeat, served with a rich cointreau sauce

## *Baked Cod & Smoked Salmon*

Cod fillet wrapped in smoked salmon baked to perfection, sat on a cushion of creamy mashed potato served with a parsley sauce

## *Leek Fondu*

Mustard short crust pastry with a creamy leek & cheese filling, topped with cheese & parsley breadcrumbs

All the above are served with roast & new potatoes, baton carrots, pan-fried cabbage & leeks, brussels sprouts and creamed parsnips



## *Traditional Christmas Pudding*

Christmas pudding with fruit, cider, sherry and distinct pieces of fruit and peel

## *Homemade Strawberries & Clotted Cream Cheesecake*

Fresh strawberries bound with a rich clotted cream cheesecake filling resting on a crisp all butter biscuit crumb

## *Red Rock Velvet Brownie*

A marbled rich chocolate brownie & red velvet cake, with creamy frosting studded with chocolate brownie cubes, mini marshmallows & chocolate sauce

## *Fresh Fruit Salad*

A selection of tropical fruits served with fresh double cream

## *Cheese Board & Biscuits*

A selection of local cheeses served with crisp cracker biscuits



## *Tea or Coffee & Homemade Mince Pies*

*Adults £75, Children under 12 £25, under 3 free  
Pre-Dinner Drinks 12.30 –13.00, Dinner 13.00 (prompt)*

