

# CHRISTMAS DAY MENU

**12noon for 12.30pm (to be seated)**

**£66.95 Adults/£33.50 Children under 12 years**

Canapés & nibbles on arrival

## STARTER

Roast onion & thyme soup, parmesan crouton

Smoked salmon timbale, tempura battered king prawns, home citrus cured salmon,  
served with salted beetroot & horseradish crème fraiche

Duck, rabbit, pheasant & chestnut terrine wrapped in Parma ham,  
served with a sticky mulled wine & pear chutney

## MAIN

Roast turkey, pigs in blankets, herb roasted potato, sage & onion stuffing,  
creamed sprouts with bacon & chestnuts, roast gravy

Fillet Rossini, garlic infused dauphinoise potatoes, celeriac mash, wild mushroom  
& pea fricassee, rich red wine, bacon & mushroom jus

Pan-seared sword fish, salt & pepper squid, pomme purée, fine bean & garlic tossed  
samphire with warm hollandaise sauce

Roast butternut stuffed with walnut risotto, slow roasted vine tomatoes, crispy leeks,  
chestnut & sage cream

**All served with fresh vegetables**

## DESSERT

Home-made Christmas pudding, warm brandy sauce

Assiette of desserts - Baileys cheesecake, white chocolate tart, dark  
chocolate honeycomb crunch

Cheese & biscuits

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## After course

Mince pies with dark chocolate crisp

Tea & coffee

*See terms and conditions for bookings*

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