

# **Bluefin**

## **Christmas Day Lunch 2014**

5 courses

### **Amuse Bouche**

Smoked salmon Blini

Cucumber and mint shots

### **To start**

Leek and Potato Soup, Chive Crème Fraiche

Salad of pear, pecan, Devon blue cheese and chicory

Trio of salmon, mousse, Terrine and smoked salmon lemon & dill mayonnaise served with brown toast.

Crispy duck leg, with green beans and hazelnuts salad

Grilled black cod with miso sauce and wakame and cucumber salad

### **Main course**

Roast turkey, traditional trimmings Bread sauce and red wine jus

Roasted sirloin of Ashdale beef, pigs in blankets, Yorkshire Puddings and gravy

Pan fried fillet of seabass, Chorizo and Butter Bean Cassoulet

Baked butternut squash crumble with Goat cheese, baby spinach and Basil pesto

### **Desert**

Christmas pudding, brandy butter

Poached pear, almond nips, chocolate sauce and honeycomb ice cream

Dark chocolate tart, Horlicks ice cream

British cheeses board, biscuits, chutney, quince jelly and celery

### **To finish**

Tea/coffee and mince pies

£50.00 per adult / £25.00 per child (up to 12 years)

