



## **Christmas Day at The Owl**

### **To Begin...**

Trio of soups – French onion, fried leek, shellfish chowder

Smoked duck breast, kumquats, pomegranate molasses

Coquille St. Jacques – king scallops, mushrooms, mash, white wine sauce

Melon rose, Balsamic strawberries **(V)**

### **To Follow...**

Roast turkey breast and leg, chestnut and cranberry stuffing, chipolatas, duck fat roast potatoes, red wine jus

Fillet of beef Wellington, green beans wrapped in bacon, Dauphinoise potatoes, rich red wine sauce

Cannon of lamb, garlic, parsley and pistachio crust, Duchess potato, roasted heritage carrots, port reduction

Whole Dover sole, sea salt and rosemary roasted new potatoes, purple sprouting broccoli, cabbage, nutmeg, brown shrimp beurre noisette

Roast pepper, olive and goat's cheese soufflé, vegetarian roast potatoes, tomato and red pepper coulis **(V)**

**All main courses served with seasonal vegetables and Brussels sprouts with pancetta**

### **And Then...**

Traditional Christmas pudding, brandy sauce

Fresh fruit platter, sabayon

Harvey Wallbanger cheesecake

Chocolate Marquis, dark cherries

### **To Finish...**

Tea or coffee with petit fours

**70.00 per person**

**Not all ingredients are listed please declare all allergens and intolerances**

Tamworth Road, Cliff, Warwickshire, B78 2DL

T: 01827 875111

E: theowltamworth@gmail.com