

CHRISTMAS DAY

Arrive at Earls Restaurant on Christmas Day and be greeted with a glass of warm Mulled Wine

STARTERS

Chunky Cut Spiced Minestrone Soup (V)

Smoked Salmon, Avocado and Prawn Gateaux garnished with Pickled Cucumber

Trio of Marinated Melon Pearls with Mixed Fruit Coulis and Sliced Fruit (V)

Smoked Duck Breast served with Hoisin Sauce, Pomegranate and Orange Salad

SORBET

Refreshing, Fruity Blackcurrant Sorbet

MAINS

Roasted Breast of Kentish Turkey with Pigs in Blankets, Cranberry and Apricot Stuffing

Roast Sirloin of Beef

Saddle of Lamb filled with Spinach and Brie Coated in a Light Minted Redcurrant Sauce

Twice Baked Cheddar Cheese Souffle (V)

All main courses are served with Roast Potatoes, Homemade Yorkshire Pudding,
Traditional Seasonal Vegetables and Rich Home Made Gravy

DESSERTS

Traditional Christmas Pudding with Brandy and Sherry Custard

Toffee and pecan Soft Meringue_Roulade

Dark Chocolate and Baileys Bavaois

Lemon Torte with Vanilla Pod Ice Cream

Freshly Brewed Tea or Filtered Coffee with Mini Mince Pie

£75.00 per person

£10.00 non-refundable, non-transferable deposit per person