

Festive Menu

STARTERS

Roasted squash and sweet potato soup with lemon and garlic toast

Smoked salmon blinis with mixed salad and sour cream

Pan-fried halloumi cheese served with cucumber and cherry tomato salad and balsamic dressing

Brie and cranberry filo basket served with fresh tomato salsa

MAIN COURSES

Roast Norfolk turkey and all the festive trimmings

Roast topside of Lincolnshire beef, Yorkshire pudding and a selection of seasonal vegetables

Seared salmon fillet with saffron potatoes in a creamy white wine and chive sauce

Poached chicken breast served with crispy smoked bacon and stilton sauce

Roasted pork belly with cranberries and rosemary served with crispy straw potatoes

Mushroom, chestnut and cranberry wellington served with a selection of seasonal vegetables (v)

HOMEMADE DESSERTS

Christmas pudding with brandy sauce

Stemmed ginger cheesecake

Baileys chocolate roulade

White chocolate and raspberry bomb

Traditional cheese board

2 COURSES £19.95 3 COURSES £24.95

Two or three-course prices include tea and coffee

Available from 25 November until 24 December 2019

BOOK ONLINE: www.bluediamond.gg

