

Christmas Day Lunch 2017

Duo of Smoked & Cured Creedy Carver Duck Breast & Confit Leg Bon Bon with Cherry Salsa & Orange Brittle

Brown Crab Brulee with Hand Picked White Crab, Pickled Cucumber, Fennel & a Lime & Miso Dressing

Terrine of Provençal Vegetables with Basil, Water Vinaigrette, Toasted Focaccia & Aubergine Ketchup

Veloute of Celeriac & Pear with Vanilla Cream

Brixham Plaice with Herb Crumb & Béarnaise Sauce

Elderflower & Mint Sorbet

Devonshire Turkey & Honey & Honey Baked Gammon Ham with Bread Sauce,
Lemon & Sage Stuffing, Devils on Horseback & a Thyme & Rosemary Jus

Medallion of Beef Fillet Rossini with a Madeira Sauce Set on a Toasted Herb Crouton, Layered with Chicken Liver Parfait

Fillet of Brill with Lobster Thermidor Sauce & Laced with Brandy

Truffle Leek, Somerset Brie & Wild Mushroom Wellington with Claret & Thyme Jus

All Served with Roast Potatoes, Honey Glazed Parsnips,
Sprouts & Garden Peas with Pancetta & Almonds, Swede & Carrot, Black Pepper Mash

Traditional Christmas Pudding with Brandy Anglaise

Dark Chocolate & Cointreau Tart with Vanilla Cremeux & Orange Compote

Baileys Crème Brûlée with Almond & Pistachio Biscotti Biscuit

Lemon, Mascarpone & Passionfruit Pavlova with Roasted Pineapple & Coconut Rum Syrup

Devon Blue, Curds & Croust Brie, Godminster Cheddar, Millers Crackers & Fig Chutney

Coffee & Mini Mince Tartlet

£82.00 per person, 7 courses with Coffee

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