



Leigh Park Country House
Hotel & Vineyard

Christmas Day Menu

To Begin

Truffled Parsnip and Celeriac Soup
with a crusty roll (v/ve)

To Follow

Caramelised Onion and Goats Cheese Tart
(v/gf)

Chicken Liver Parfait
with toasted brioche, fig chutney and baby leaves

Oak Smoked Salmon and King Prawns
with dill crepes

Main Course

Local Kelly Bronze Roasted Turkey
served with pigs in blankets, homemade stuffing, duck fat potatoes and seasonal vegetables (gf)

Braised Beef Short Rib
with dauphinoise potatoes, roasted root vegetables and rich red wine gravy

Chestnut Mushroom, Squash and Spinach Pie
with dauphinoise potatoes and seasonal vegetables (ve/gf)

Pan Roasted Loin of Cod
with a five bean cassoulet and baby roasted heritage carrots (v/gf)

Desserts

Traditional Plum Pudding
with brandy crème anglaise (v/gf)

Baileys Cheesecake
with honeycomb ice cream (v)

Eggnog Panna Cotta
with cranberry sauce (v/gf)

To Finish

Selection of Local Cheeses with Biscuits (v/gf)

Mince Pies

Tea or Coffee

£79.95 per person

To Book Call: 01225 864885 or Email: info@leighparkhotel.co.uk

Allergens: We can cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.

v=vegetarian | ve=vegan | gf=gluten free | gfo=gluten free option | df=dairy free | dfo=dairy free option