



Village Kitchen



CHRISTMAS MENU

WWW.VKRESTAURANT.COM

Christmas Day Menu

ADULTS **£85** PER PERSON | CHILDREN **£40** PER CHILD (UNDER 12'S)

STARTERS

Whiskey Cured Salmon

Served with Keta Caviar, Sea Fennel, Cucumber & Horseradish

Duck Liver Parfait

Served with Toasted Homemade Bread & a Cranberry and Apple Chutney

Roasted Butternut Squash, Dunsyre Blue Cheese, Endive & Chicory Salad

Venison Carpaccio

Served with Honey Roast Figs & Seasonal Leaves

MAINS

Pan Roasted Wild Halibut

Served with Purple New Potatoes, Samphire, Roast Baby Turnips & a Red Wine Tartare Dressing.

Traditional Stuffed Turkey Wrapped In Parma Ham

Served with All The Trimmings

Pan Roasted Fillet of Beef

with Fondant Potato, Sautee Wild Mushrooms, Curly Kale & a Red Wine Jus

Grilled Fillet of Brill

Served with with Griddled Baby Leeks, Sweet Potato Puree & a Parsley Cider Sauce

Roasted Fig, Butternut Squash & Camembert Parcel

Served with Creamed Leeks

DESSERTS

Mini Christmas Pudding

with Brandy Cream

Cheese Board - Stilton, Cheddar, Brie & Camembert

Served with Biscuits & Festive Chutney

Movenpik Ice Cream

Strawberry, Chocolate & Vanilla

Chocolate & Cherry Tart

Served with Chantilly Cream

Trio of Crème Brulee

Amaretto, Grand Marnier & Baileys

All food to be pre ordered by 17th December
& 50% deposit required when booking

Three Course Festive Menu

£28.95 | 1ST-24TH DECEMBER

STARTERS

Spiced Parsnip, Apple & Chestnut Soup
Served with Toasted Homemade Bread

Duck Liver Parfait
Served with Toasted Bread & a Homemade Cranberry & Apple Chutney

Smoked Salmon & Crayfish Pot
Served with Melba Toast & Beetroot Relish

Roasted Pumpkin
Served with Toasted Hazelnuts, Blue Cheese, Baby Spinach, Red Chilli & Thyme

MAINS

Traditional Stuffed Turkey Wrapped In Parma Ham
Served with All The Trimmings

Slow Roasted Lamb Shank
Cooked in Red Wine, Tomatoes, Garlic, Carrots, Onions & Leeks with Crushed New Potatoes

Pan Seared Sirloin Steak
Served Celeriac Puree, Savoy Cabbage & a Madeira Jus

Grilled Fillet of Salmon
Served with Parsnip Silk, Beetroot, Courgettes & a Dill and Shallot Beurre Blanc

Roasted Fig, Butternut Squash & Camembert Parcel
Served with Creamed Leeks

DESSERTS

Chocolate & Cherry Brownie
with Chocolate Sauce & Vanilla Ice Cream

Mini Christmas Pudding
with Brandy Cream

Movenpik Ice Cream
Strawberry, Chocolate & Vanilla

Cheese Board - Stilton, Cheddar, Brie & Camembert
Served with Biscuits & Festive Chutney

Gingerbread Crème Brulee
Served with Flavours of Cinnamon served with Homemade Gingerbread Shortbread Biscuit

All food must be pre ordered in advance
& 10% deposit required when booking

