Christmas Day Lunch

Served 12:30pm to 3:30pm Adults £75.00pp Children £37.50pp

Champagne and Festive Canapes

Starters

Butternut Squash and Thyme Soup Served with onion ash, vanilla creme fraiche and homemade bread roll

Duck Liver and English Foie Gras Parfait

Madeira gelée, poached green grapes and toasted brioche

Charred Mackerel Fillet Mackerel and cucumber ceviche with a gribiche sauce

Mains

Roast Norfolk Black Turkey

Served with duck fat roasted potatoes, mixed seasonal vegetables, pigs in blankets, thyme stuffing and red wine gravy

Striploin Beef

Served with duck fat roasted potatoes, mixed seasonal vegetables, pigs in blankets, thyme stuffing, Yorkshire pudding and red wine gravy

Salmon Wellington

Sautéed spinach, celeriac puree, charlotte new potatoes and raisin bourbon sauce

Classic Nut Roast

Served with roast potatoes, seasonal vegetables, cauliflower cheese & vegetable gravy

Desserts

Christmas Pudding With brandy sauce and Devonshire clotted cream

Dark Chocolate Mousse Served with a port poached prunes, earl grey tea ice cream and shortbread

Carrot and Polenta Cake With apricot and orange compote and cardamom ice cream

Followed by tea, coffee & mince pies

To confirm a reservation a deposit of £20 per person will be required with the remaining balance and menu choices due by the 1st December 2020 All monies once paid are non-refundable The Osborne Hotel

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