



The Osborne Hotel

Christmas Day Menu

Canapes

Salmon & orange gravadlax with caviar

Rabbit & apricot parfait

Candy beetroot, feta & pistachio roulade

Starters

Carrot & Jerusalem artichoke soup, homemade parmesan bread, coriander whipped butter

Trio of birds terrine, pheasant, duck and partridge with spiced orange & beetroot chutney, brioche toasts and heritage carrot salad

Seafood cocktail with prawns, mussels, squid, and crayfish in spiced marie rose with wholemeal bread

Mains

Roasted Devon turkey crown or striploin beef, goose fat potatoes, winter vegetables, pork & apricot stuffing, house pigs in blankets, and rich red wine jus

Crab & plaice paupiette, lime & spinach mash, pancetta crisps and saffron velouté

Cranberry & hazelnut nut roast, roast potatoes, winter vegetables, sage stuffing, and red currant jus

Desserts

Christmas pudding with brandy ice cream and marzipan holly

Osborne black forest yule log with thick Baileys cream and cherry compote

Christmastime trifle, mulled wine jelly, nutmeg custard, spiced orange chantilly cream and shortbread

Tea & coffee with a mince pie or mini cheeseboard
(3 local cheeses, crackers, chutney, and grapes)

£110.00 per person

Please let us know if you have any dietary requirements or allergies.