



Furzedown Hotel

Christmas Festive Menu 2019

Cream of Parsnip Soup

(Topped with crispy parsnip crisps)

Duo of Melon

(Sliced watermelon served with honeydew melon pearls and served with a mint syrup)

Chicken Liver Parfait

(Served with cranberry & orange dip and served with crisp bread)

Smoked Haddock & Dill Fishcake

(Served with a sweet chilli mayonnaise)



Roast Breast of Turkey

(Served with Chestnut stuffing, pigs in blankets and roast potatoes)

Braised Beef Steak

(Served with a shallot and wild mushroom sauce and served on a bed of creamy horseradish mash)

Stuffed Chicken Breast

(Breast of chicken stuffed with blue cheese & bacon and served with a white wine and leek cream sauce served with roasted baby new potatoes)

Poached Fillet of Salmon

(Served with a tomato & chive hollandaise sauce and served with roasted baby new potatoes)

Goats Cheese, Fig & Red Onion Marmalade Tarte

(Served with sauté potatoes)



Christmas pudding

(Served with brandy custard)

Lemon Tart

(Served with a berry compote and double cream)

Banoffee & Sweet Waffle Cheesecake

(Served with vanilla ice cream)

Hot Chocolate Brownie

(Served with fresh strawberry and clotted cream)