



# Christmas Menu

## AT THE PHOENIX KITCHEN

### MAIN

*Roasted crown of turkey, ballotine of leg, pigs in blankets, cranberry and onion stuffing, roasted potatoes, Claydon honey glazed carrots and parsnips, braised red cabbage, sprouts and a rich turkey sauce.*

*Pan fried cod loin with a homemade crab tortellini. Served in a seafood bisque and finished with sautéed swiss chard and crispy pancetta.*

*Cauliflower in a rich cream and cheese sauce in a buttered pastry and topped with a herbed crumb. Served with oven roasted root vegetables.*

### DESSERT

*Claydon raspberry and white chocolate crème brûlée.*

*Homemade Christmas pudding and brandy sauce.*

*Brandy snap basket filled with Baileys cream, topped with candied orange, orange syrup and a candied ginger crumb.*

## 2 COURSE MEAL £19.95 PER PERSON

**Pre-booking essential**

**Email [phoenixkitchen@claydonestate.co.uk](mailto:phoenixkitchen@claydonestate.co.uk) or call 01296 340058**

**Available from Saturday 21st November to Sunday 20th December 2020.**