

# CHRISTMAS DAY MENU

## 4 Course Meal

**Adults £80.00 / Children £40.00**

**Glass of Champagne**  
*on arrival*

### ❖ BREAD COURSE ❖

**Freshly Baked Bread**  
*with Christmas salt flavored butter*

### ❖ STARTERS ❖

**Turknaz Luxury Prawn Cocktail**

*With crisp lettuce, rich brandy marie rose sauce, succulent prawns, white and brown crab meat, sun blushed tomatoes*

**Rich Duck Liver Pâté**

*With caramelized onion chutney, truffle oil & toasted brioche*

**Chefs Soup of the Day**

*Spiced lentil soup served with warm bread*

**Oven Baked Camembert**

*With honey, rosemary, caramelized onion chutney & bread*

### ❖ MAINS ❖

**Traditional Roast Turkey**

*With honey roasted carrots & parsnips, duck fat roasted potatoes, sprouts, pigs in blankets, stuffing and seasonal vegetables*

**Slow Braised Lamb Shank**

*Lamb shank slowly cooked in oven, served on top of creamy mash potato with our homemade demi-glaced sauce*

**Pan Roasted Salmon with Mussels**

*With seasonal vegetables, white wine, double cream, saffron and dill sauce. Served with Samphire*

**Christmas Nut Roast**

*Served with all the trimmings, perfect for a vegetarian Christmas dinner!*

### ❖ DESSERTS ❖

**Traditional Christmas Pudding**

*With cognac cream sauce*

**Luxury Sticky Toffee Pudding**

*Served with butterscotch sauce and vanilla ice cream*

**Christmas Crème Brulee**

*Vanilla custard with layer of caramelized sugar*

**Very Berry Crumble**

*Mixture of seasonal mixed fruits and golden green apples covered with crispy crumble. Topped with cinnamon and custard*



**TURKNAZ**  
— TURKISH CUISINE —

