

**CHRISTMAS DAY LUNCHEON  
MONDAY 25<sup>TH</sup> DECEMBER 2023**

**Loch Fyne Smoked Salmon**

*Served on Warm Blini with Lemon Crème Fraiche*

**Chicken Liver Parfait**

*Served with Red Onion Marmalade and Toasted Brioche*

**Braised Ham Hock Salad**

*Served with Charred Tomatoes and English Mustard and Shallot Dressing*

**Crispy Sweet Potato**

*With Feta and Sage Croquette, Pea and Broad Bean Fricassee*

**Poached Seasonal Fruits in Light Spiced Syrup**

*Glazed with Lime Sabayon*

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**Lobster Bisque**

**Lemon Sorbet**

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**Seared King Scallop**

*Set on Apple Compote*

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**Grilled Whole Dover Sole**

*Served with Fresh Lemon and Chive Butter Sauce*

**Traditional Roast Devonshire Turkey**

*Served with Chestnut Stuffing, Roast Potatoes, Bread Sauce, Chipolata Sausage, Cranberry Sauce and Roasting Jus*

**Roast Rack of Lamb**

*With Minted Couscous, Ratatouille and Lamb Jus*

**Fillet of Beef Wellington**

*With Cocotte Potato, Glazed Vegetables and Red Wine Sauce*

**Vegetarian Alternatives**

**Mushroom and Tarragon Strudel**

*Served with Creamed Leeks and Madeira Sauce*

Or

**Vegetarian Kievs**

*Served with Moroccan Red Cabbage and Garnished with Toasted Almonds*

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**Steamed Christmas Pudding** - *Served with Brandy Sauce or Clotted Cream*

**Calvados Crème Brulee**

*With Apple Compote and Shortbread Biscuit*

**Assiette of Chocolate** - *Consisting of Mousse, Brownie and Ice Cream*

**Sherry Trifle** – *Served with Amaretti Biscuit*

**Fresh Fruit Salad served in a Brandy Basket**

*With Double Cream, Clotted Cream or Ice Cream*

**Various Homemade Ice Creams and Sorbets**

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**A Selection of West Country Cheeses**

*Served with Biscuits, Grapes, Celery and Chutney*

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**Coffee and Petit Fours**

**HOTEL RIVIERA**