

CHRISTMAS MENU
2024

Chilled Bucks Fizz on Boarding

BREAKFAST

Choice of cereal or porridge served with fresh cream

OR

Trio of Melon

Served with Greek yogurt and crushed almonds and drizzled with
honey

AND TO FOLLOW

GRILL TRAY

Grilled back bacon, pork sausage, black pudding, fried egg, baked
beans, mushrooms, plum tomatoes and a potato rosti

OR

Manx Kippers

With a lemon wedge

ACCOMPANIED WITH THE BAKERY BASKET

Served with a selection of preserves and honey

Freshly brewed coffee and a selection of fine teas

DINNER MENU

APPETISERS

Chefs own Spiced Butternut Squash Soup
Served with freshly baked bread rolls

OR

Crispy Camembert Squares
With apple, ale and chilli chutney and a rocket garnish

OR

Smoked Salmon and Prawn Cocktail
On a bed of iceberg lettuce
With a lemon wedge

TRADITIONAL CHRISTMAS DINNER

Traditional Oven Roasted Turkey Breast
With a rich gravy flavoured with port

Accompanied with

Goose fat roast potatoes
Braised red cabbage with mulled wine
Buttered brussels sprouts
Roasted parsnips
Pork stuffing
Pigs – in – blankets
Cranberry sauce

DESSERT

Traditional Christmas Pudding
Served with brandy sauce

CHEESE COURSE

A selection of cheese with biscuits and an artisan chutney

Freshly brewed coffee and a selection of fine teas
And
A warm mince pie