

CHRISTMAS DAY

Let the talented team at Bawtry Hall do all of the hard work and enjoy an exceptional six course Christmas Day dining experience. Our guests will also enjoy live music on arrival and during your lunch from The Bowkers!

£125 per person • minimum table size 6 people • bar closes at 5pm
12.30pm – 1pm arrival - A flute of Taittinger Champagne with smoked salmon blinis

Seated for lunch at 1pm

STARTERS

Smoked Salmon

*micro herbs, beetroot croutons, horseradish sour cream,
balsamic glaze, shrimps & Rye Bread*

Duck Parfait

Pancetta Crisp, Orange Gel, rocket & toasted sour dough

Serrano Ham

Fig & Mozzarella with rocket & balsamic graze

Three Tastes of Melon

*A shot of melon Mojito, trio of melon brochette & griddled
watermelon*

INTERMEDIATE COURSE

Parsnip Soup

vegetable crisps, chestnut croutons

MAINS

Roast Turkey

*Goose fat roast potatoes, Yorkshire pudding, stuffing, hilted
sausages and a rich gravy*

Roast Sirloin of Beef

*Goose fat roast potatoes, Yorkshire Pudding, Watercress, Red
Wine Gravy*

Roast breast of Guinea Fowl

*On bubble & squeak with a mushroom emulsion, asparagus &
baby chantenay carrots*

Lemon & Black Pepper Salmon

Pea puree, broad beans, hollandaise

Festive Vegetables en crouste

*Sweet potato, mushrooms, chestnut, & spinach encased in puff
pastry on a herb mash with vegetarian gravy*

DESSERTS

Trio of Desserts

Christmas pudding & brandy cream, raspberry & white chocolate cheesecake, mixed berry winter mess

FOLLOWED BY

A table platter of cheese & biscuits, filter coffee & Yorkshire tea, chocolate mints & fudge