

# BEWICK'S

RAISE THE CURTAIN ON BEWICK'S 1st CHRISTMAS DAY

## IN THE FOYER

Champagne Cocktail

VSOP Congac, Champagne, Brown Sugar, Angostura bitters  
Angostura Orange

Canapés

(Cheese & Basil bouikos /smoked salmon & Cucumber sushi /  
Whipped Feta pinenut & Honey /Lobster, Quail egg & sour cream,)

## THE FIRST ACT

Home smoked Duck Breast, spiced Plum & Orange purée, Beetroot, garlic  
& Thyme chutney

Baked Cuddy's Cave cheese soufflé, Roast Celeriac & Chive cream,  
melba toast

Pressed terrine of Venison, Pigeon, Guinea Fowl & smoked bacon,  
kumquat, ginger & pear chutney

## THE MAIN SHOW

Traditional Roast Turkey, Shook Roast potatoes,  
Honey Roast root vegetables candied Pumpkin seed & Cinnamon carrots,  
green veg, Yorkshire pudding & gravy

Individual fillet of Beef (or Vegetable) Wellington, creamed Parsley Mashed potatoes,  
Tomato & Vegetable Ragout, Parsnip Crisps & Merlot reduction

Pan roast fillet of Halibut, Celeriac & Cardamom purée, Parmentier Lyonnaise potatoes,  
Steamed greens, Saffron Hollandaise

## FINALE

Glazed Oranges, Candied walnuts, Malibu poached Pineapple &  
Kevin's Cinder toffee ice cream

Christmas Pudding, Brandy sauce & Chocolate Orange Crackling

Semifreddo, White chocolate Cappuccino & Amaretto Souffle

## ENCORE

A slice of our Christmas Cake, a chunk of Cuddy's Cave cheese  
a shot of Whisky / Sherry

Coffee, Tea & Petit Fours

£ 85 PP

We hope you have enjoyed today's culinary performance, please return and visit us soon.  
HAPPY CHRISTMAS FROM THE BEWICK'S TEAM.