

# BOULTERS

*Riverside Brasserie*

## Christmas Day Menu

Saturday 25<sup>th</sup> December 2010

### Starters

Lemon & Dill Cured Organic Scottish Salmon with Oscietra Caviar & Chives

Jerusalem Artichoke Velouté with White Alba Truffle Cream & Thyme Fougasse

Game & Foie Gras Terrine, Fruit Chutney & Toasted Brioche

### Mains

Roasted Free Range Norfolk Bronze Turkey with Creamed Brussels Sprouts, Chestnut Stuffing,  
Duck Fat Roasted Potatoes, Cranberry Relish & Bread Sauce

Dry Age Dedham Vale Beef Sirloin with Buttered Savoy Cabbage, Fondant Potato, Thyme Roasted Carrots,  
Horseradish Cream Yorkshire Pudding & Thyme Jus

Wild Mushroom & Butternut Wellington, Wilted Spinach & Wild Mushroom Sauce

### Cheeses

British & French Cheeses with Home Made Bread & Crackers

### Desserts

Home Made Christmas Pudding with Devonshire Clotted Cream & Brandy Sauce

English Summer Preserved Cherries & Sherry Trifle with Vanilla Custard & Crème Chantilly

Coffee or Tea & Chocolates

**£69.95 per person**

Head Chef - Daniel Woodhouse

Please advise us of any allergies, diet requirements when you order.

A discretionary 12.5% service charge will be added to your bill.