



Christmas Day  
at The Old Silent

**STARTERS**

**ROAST PARSNIP SOUP**

*Roast Parsnip soup served with homemade bread roll*

**SMOKED SALMON MOUSSE**

*served with malba toast*

**BAKED MUSHROOM**

*A baked flat mushroom stuffed with wensleydale cheese and cranberries*

**PHEASANT BREAST**

*Pan fried Pheasant breast with a raspberry & cranberry dressing*

**MAINS**

**TURKEY DINNER**

*Turkey medallion, Stuuving with cranberry sausage meat, pigs in blankets roast potatoes and sesoanal vegetables*

**SLOW COOKED SIRLOIN ROAST**

*Served with a Yorkshire pudding, pigs in blankets roast potatoes, seasonal vegetables and a horseradish gravy*

**PLAICE FILLETS**

*Pan fried plaice fillets served with a lemon and caper and a beurre noisette*

**BEETROOT WELLINGTON**

*Beetroot, mushroom, sage and onion wellington served with creamy mash potatoes and seasonal vegetables.*

**DESSERTS**

**TRADITIONAL CHRISTMAS PUDDING**

*Christmas pudding with juicy sultanas, raisins, cider and rum.*

*Served with Brandy sauce or custard.*

**YULE LOG**

*A homemade chocolate log sprinkled with sweet sugar dusting and served with cream.*

**CHRISTMAS CRUMBLE**

*Apple and pear filling with a crumble and almond topping served with apple crumble ice cream or custard*

**CHEESE BOARD**

*Selection of cheese and crackers*

3 course Christmas meal for £75.00

