



# Christmas Menu



## Starters



### Cherry and Brie Tart


A pastry filled with creamy Brie and sweet cherries.

### Spicy King Prawns


Marinated king prawns sautéed to perfection with a zesty dipping sauce.

### Smoked Salmon with Capers and Cream

Silky smoked salmon paired with a rich caper cream.



### Sautéed Creamy Wild Mushrooms on Brioche Bread



Wild mushrooms in a creamy sauce served on toasted brioche.

## Mains

### Pan-Fried Lamb Rack with Smoked Leek Purée and Herb Oil

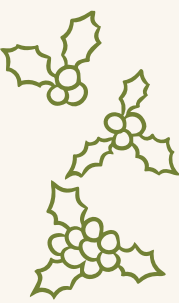
Tender lamb served with smoked leek purée and herb oil.

### Stuffed Turkey Leg with Roasted Brussels Sprouts and Heritage Carrots


Savory stuffed turkey leg accompanied by roasted Brussels sprouts and heritage carrots.

### Beef Short Rib with Creamy Mashed Potatoes and Demi-Glace Sauce

Slow-cooked beef short rib served with creamy mashed potatoes and demi-glace.



### Stuffed Aubergine with Vegetarian Glaze and Garlic Yogurt



Aubergine filled with a flavorful stuffing, served with vegetarian glaze and garlic yogurt.

## Desserts

### San Sebastián Cheesecake (Burnt Cheesecake) with Berry Compote or Chocolate Sauce

Decadent burnt cheesecake served with your choice of berry compote or chocolate sauce.

### Eton Mess with Berries and Mixed Berry Glaze

A blend of meringue, whipped cream, and fresh berries.

### Apple and Blackberry Crumble

Warm crumble made with apples and blackberries, served with vanilla ice cream.



## Sips of the Holiday Season




### Merry Fizz

A delicious blend of pomegranate and cranberry juices topped with a shot of Prosecco.

### Festive Mocktail

Pomegranate juice with a touch of cranberry juice finished with a punchy ginger cordial.





# CHESHAM HOTEL

BELGRAVIA