

BOURNEMOUTH

West Cliff

HOTEL

## Starters

Curried Parsnip Soup

Finished with crisp apple shards and a swirl of chive cream

Wild Boar & Plum Pâté

Caramelised onion chutney and toasted bread

Prawn and Crayfish Cocktail

Bloody Mary -Inspired Marie Rose sauce for a vibrant twist on a classic

## Mains

Roast Turkey Roulade

Wrapped in streaky bacon, filled with pork meat, sage & onion stuffing, pigs in blanket

Oven-roasted Fillet of Salmon

Glazed with honey and Dijon mustard, accompanied by confit onion

Cumin Butternut Squash & Lentil Wellington

A blend of cumin-spiced squash and lentils wrapped on golden pastry

All above served with roast potatoes, parsnips, carrots, sprouts

## Desserts

Traditional Christmas Pudding

Warm brandy sauce

Vanilla Cheesecake

Mulled winter berries

Raspberry & White Chocolate Roulade