VERZON HOUSE



Christmas Function Menu

Starters

Red Wine Poached Pears & Crumbled Stilton with Candied Walnuts, Cranberry Vinaigrette, Fresh Greens, Belgian Endive

> Soup of The Day Served with Toasted Peter Cook Sourdough Bread

Parma Ham, Cinnamon Grilled Figs & Rocket

Served with Fig Gel, Balsamic Reduction, Toasted Seeds, Parmesan Crisp and Crème Fraiche

Wye Valley Smoked Salmon

With Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs and Preserved Lemons

<u>Mains</u>

Duet of Beef

Grilled Bistro Steak and Garlic & Herb Braised Beef served with Roasted Potatoes and Root Vegetables, Caramelized Brussel Sprouts and Red Wine & Rosemary Sauce

Herb and Butter Roasted Turkey

With Pigs in a Blanket, Roasted Potatoes & Root Vegetables, Caramelized Brussel Sprouts, Gravy and Cranberry Sauce

Crispy Seared Stone Bass Fillet

Served on Butter and Tarragon Crushed Carrots with Bacon Sautéed Caramelized Brussel Sprouts and Herb & Garlic Butter sauce

Butternut Squash Three Ways

Spice Roasted Butternut Squash, Coconut & Ginger Spiked Butternut Puree, Crispy Fried Butternut served with Pomegranate, Sautéed Kale and drizzled with a Chilli & Garlic Roasted Peanut Sauce

All items are prepared in a kitchen where all 14 Allergens are used. If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

Thank you

VERZON HOUSE

KITCHEN • BAR • ROOMS



Velvety Chocolate and Cointreau Torte

accompanied by Chantilly Cream, Toasted Walnut Candied Tuille and finished with a Vanilla and Citrus Clear Caramel Sauce

Lemon Meringue Pie

Lemon Curd filling, topped with Italian Meringue, and torched

Cinnamon Roasted Apple and Sultana Galette

topped with Vanilla Ice Cream

Warm Christmas Pudding Served with Vanilla and Brandy Sauce

> 2 COURSES FOR £35 3 COURSES FOR £45