

The **P O I N T**
R E S T A U R A N T

Christmas Day
Menu

AMUSE-BOUCHE

CHEF'S AMUSE-BOUCHE

STARTERS

**MULLED WINE
CURED SALMON**
*cinnamon cream,
orange caviar,
watermelon radish*

**ROASTED PUMPKIN
VELOUTÉ**
*goats' cheese &
basil tortellini,
roasted pumpkin seeds*

**RUSTIC PORK, PANCETTA
& COGNAC TERRINE**
*apple gel,
cranberry compôte,
Melba toast*

**GRILLED
LEMON SOLE**
*burnt cauliflower purée,
pear raita, caper popcorn,
lemon, parsley*

MAINS

**AWARD-WINNING
ROASTED TURKEY BREAST**
*pigs in blankets,
cranberry, orange,
thyme & hazelnut stuffing,
goose fat roast potatoes,
fondant glazed carrots,
sprouts, parsnips,
red cabbage, turkey gravy*

**PAN SEARED FILLET
OF BEEF ROSSINI**
*foie gras, oxtail,
black garlic dauphinoise
potatoes, celeriac, salsify,
English watercress,
truffle jus*

**ROASTED LEMON &
THYME MONKFISH**
*squid ink linguini,
clams, artichoke,
baby onions, sea weed,
seafood bisque*

**ROASTED AGED
BALSAMIC MARINATED
BEETROOT & ROSEMARY
WELLINGTON**
*quince purée,
wild mushroom fricassée*

PRE-DESSERT

BRAMLEY APPLE & PEAR SHOT

DESSERTS

**HAVEN CHRISTMAS
PUDDING**
brandy sauce

**MANDARIN &
CRANBERRY TRIFLE**
*caramelised orange,
cranberry pearls*

**CHOCOLATE
PISTACHIO
CHEESECAKE
BROWNIE**
*vanilla ice cream,
butterscotch shards*

**SELECTION OF
CHEESES**
*quince, celery,
grapes, crackers,
raisin bread,
house chutney*

**ICE CREAMS
& SORBETS**

TO FINISH

TEA OR COFFEE
Mince Pies