

Christmas @ Binnacle The Distressed Sailor

Our Evening Menu served at £29.50 per person

STARTERS

French Onion Soup
with Gruyere Cheese Crouton

Ham Hock Terrine
Served with Chutney and Melba Toast

Three Fish Terrine
A selection of local fish, bought together and served with a fresh lemon mayonnaise

Chicken & Bacon Salad
Served with a honey and mustard dressing

Rosette of Seasonal Melon
Accompanied with an orange & ginger salad

Cheese & Asparagus tart
served warm with a salad garnish

IN BETWEEN

Fresh Lemon Sorbet

MAIN COURSES

Roasted Roulade of Local Turkey
Accompanied with Seasonal Vegetables, Potatoes and Trimmings

Seared Supreme of Guinea Fowl
Wild Mushroom & Tarragon Jus, new potatoes, Market Vegetables

Roast Leg of Lamb
Studded with Rosemary, and carved over fondant potato, pea & mint Puree, Braised Carrots, and finished with a roasted garlic jus

Beef Wellington
Fillet of Beef, wrapped in Puff pastry, served with gratin potatoes, roasted shallots, creamed celeriac and a Madeira jus



Roasted Salmon Fillet

Hollandaise Sauce, Baby pea shoots, New potatoes and Seasonal Vegetables

Plaise a la Meuniere

Whole Plaice (Headless), Trimmed and served on the bone, cooked in butter and served with new potatoes and Seasonal Vegetables

Butter Roasted Loin of Cod

Cherry vine tomatoes, Celeriac Lyonnais, baby leaf spinach and New potatoes

Roasted Aubergine Gateau

Layered tomatoes, fresh basil, pesto and brie, topped with a rich tomato sauce.

Mushroom Stroganoff

Sautéed wild mushrooms with garlic, brandy, Paprika and Cream, served with steamed rice

DESSERTS

Profiteroles

Filled with Chantilly Cream, topped with dark & white chocolate sauce

Exotic Fruit Cocktail

Served in a brandy basket, finished with lemon sorbet

Apple pie

Served with Vanilla Sauce anglaise or Vanilla Ice cream

Traditional Christmas Plum Pudding

Partnered with a light brandy cream

Selection of Available cheeses (£2.50 Supplement)

Served with fruit, nuts chutney and homemade breads.

