

THE RISING SUN

Christmas Day 2019

Welcome; Glass of Prosecco or Bucks Fizz

Starters

Homemade Celeriac, Chestnut and Pancetta Soup served with warm bread roll and butter

Crab, Avocado and Prawn Stack

Freshly prepared base of avocado mixed with chilli, coriander and baby plum tomatoes topped with white crab meat, king prawn and smoked salmon served with brown bread and butter

Chicken Liver Parfait

With redcurrant and spiced cordial glaze served with warm wholemeal toast, butter and baby leaves

Marinated Beetroot & Grilled Goats Cheese

Beetroot slices marinated in red wine vinegar and olive oil topped with grilled goats' cheese and fresh rocket

Mains

Traditional Roast Turkey

succulent turkey breast with chef's turkey gravy, roast potatoes, honey glazed parsnips, Brussel sprouts and chestnuts, pigs in blankets, sausage, sage, onion and chestnut stuffing balls wrapped in streaky bacon, braised red cabbage and seasonal vegetables

Roast Fillet of Beef

slow roasted Fillet of beef with chef's beef gravy, roast potatoes, honey glazed parsnips, Brussel sprouts and chestnuts, homemade Yorkshire pudding and seasonal vegetables

(V)Chef's Homemade Nut Roast

homemade chestnut, walnut and cranberry roast with chef's vegetarian port gravy served with roast potatoes, honey glazed parsnips, brussel sprouts, seasonal vegetables and chestnuts and sage and onion stuffing balls

Roasted Duck Breast Fillet with a Cranberry and Black Cherry Jus

Served with dauphinois potatoes, tender stem broccoli spears, and turned carrots

Herb Crusted Salmon Fillet

Served with crushed new potatoes, a white wine sauce, tender stem broccoli and turned carrots

Desserts

Traditional Christmas Pudding

a rich brandy-soaked fruit pudding served with brandy cream

Chocolate Yule Log

chocolate sponge log served with vanilla ice-cream Strawberry, White Chocolate and Prosecco Cheesecake

with rich and creamy Movenpick vanilla ice-cream

Cheese Board

cheese selection with Applewood cheddar, brie, stilton, red Leicester, biscuits and caramelised onion chutney

Coffee and Warm Mince Pie to Finish

 $\mathbf{£75.00}$ per person for three courses

£34.00 per child (under 12 years of age)

Available Wednesday 25th December 2019 at 1.00pm

A 10% discretionary service charge will be added to all bookings of 10 people and over.

How to Book: Please call us on 01462 790487 to discuss availability, a 50% deposit and a preorder will be required for all Guests. All party bookings are required to choose from the same menu.



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Christmas Day 2019 Booking Form

Name: Mobile No:					124												
																	Address:
						Postcode:											
Date and preferred time of booking:					No. in party: Adults:							Children:					
Total deposit @ 50% per person: £				non-re	fundab	le)											
The Rising Sun 21 Halls Green Weston Hertfordshire SG4 7DR Tel: (01462) 790487 Name of Diner:	Crab, Avocado & Prawn Stack	Chicken Liver Parfait	Marinated Beetroot & Goats Cheese	SECTION CO.	Traditional Roast Turkey	Roast Fillet of Beef	Roasted Duck Breast	Homemade Nut Roast	Herb Crusted Salmon		Christmas Pudding	Chocolate Yule Log	Strawberry & Prosecco Cheesecake	Cheeseboard			
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Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-preparation environment. Fish and poultry dishes may contain bones. Please note that we cannot guarantee that products on this menu are totally free from nuts or nut derivatives, cereals containing gluten, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery or sulphur dioxide (please ask a member of staff for details). All items are subject to availability.

A non-refundable deposit of 50% per person is required for Christmas Fayre at time of booking. Unfortunately, we are unable to guarantee your booking without a deposit. Please supply your completed booking form with menu selection 2 weeks prior to your booking date unless otherwise agreed. Cancellations may be made at any time, however, only monies over and above the deposit will be refunded. The party organiser is responsible for ensuring all dishes are served to the correct guests.