THE SELSEY ARMS CHRISTMAS MENU

STARTER

Crayfish, Mango Salsa & Avocado Stack Topped with Citrus Dressing (GF)*

Confit Duck & Chicken Terrine Served with Fig Jam & Toasted Sourdough (GF)*

King Oyster Mushroom Scollops Served with Pea Pure, Caper Beurre Noisette (VG, GF)

MAINS

Roasted Turkey Ballotine Filled with Cranberry & Sausage Meat Wrapped in Prosciutto, Served with Duck Fat Roast Potatoes, Pigs in Blankets, Honey Glazed Carrots & Parsnips, Sauteed Brussel Sprouts & Rich Chicken & Thyme Jus(GF)*

Roasted Topside of Beef Served with Duck Fat Roast Potatoes, Honey Roasted Carrots & Parsnips, Yorkshire Pudding, Sauteed Brussel Sprouts & Rich Red Wine Jus (GF)*

Monkfish Wellington With Prawn, Spinach Mousse Wrapped in Puff Pastry served with Celeriac Fondant, Sauteed Brussel Sprouts, Thermidor Sauce

Wild Mushroom & Squash Filo Wreath Pie served with Roast Potatoes, Brussel Sprout, Roasted Carrots and Parsnips, Vegetable Gravy (VG)

DESSERTS

Christmas Pudding Trifle

Layers of Christmas Pudding Sponge, Spiced Orange Jelly, Custard Topped With Brandy Cream

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Mulled Wine Poached Pear Tarte Tatin

Topped with Vanilla Ice Cream(GF)*

Mini Mint Chocolate Brownie Yule Log Rolled with Mint Chantilly Cream

Topped with Chocolate Ganache