



OSBORNE HOTEL
TORQUAY

CHRISTMAS PARTY MENU

Starters:

Caramelised Apple and Celeriac Soup with Croutons and Herb Oil
Smoked Ham Hock Terrine with Pear and Chilli Chutney, Rocket Salad
Beetroot Gravlax with Horseradish Cream and Toasted Dill Bread
Crispy Pork Belly with Apple Puree and Black Pudding Salad
Roasted Garlic and Goats Cheese Soufflé with a Balsamic Tomato Salad

Mains:

Traditional Roast Turkey with Apricot Stuffing, Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, Vegetable Medley and Red Wine Gravy
Wild Mushroom and Goats Cheese Ravioli with Mixed Greens, Roasted Roots and Sauce Vierge
Pan seared monkfish wrapped in prosciutto served with new potatoes, tenderstem broccoli and saffron velouté.
Roasted Garlic Butter Chicken with Dauphinoise Potato, Cabbage, Heritage Carrots and Red Wine Jus
Mediterranean Vegetable Pithivier with Parsnip Puree, Tomato Fondue, Kale and Garlic Foam

Desserts:

Christmas Pudding with Brandy Sauce and Clotted Cream
Apple and Rhubarb Crumble with Crème Anglaise and Vanilla Ice Cream
Caramelised Apple Cheesecake with Nut Praline and Berry Compote
Mulled Wine Poached Pear wrapped in Filo Pastry with Praline Ice Cream
West Country Cheese Selection with Apples, Celery, Grapes, Chutney, Quince Jelly and Crackers