

# CHRISTMAS DAY

## CELEBRATE CHRISTMAS IN ALPINE WONDERLAND STYLE WITH OUR EXQUISITE XMAS DAY MENU!

We invite you to join us on a culinary journey through our enchanting Alpine Wonderland-themed Christmas Day Menu. Immerse yourself in the cozy and festive ambiance as we present a carefully crafted menu inspired by the flavours of the season and the majestic beauty of the Alps.

Indulge this Christmas by letting us welcome you with Champagne on arrival, followed by a dining experience to remember with our five-course luxury menu in our elegant 1269 restaurant.

To add an extra sparkle enjoy listening to our live pianist through lunch and a small gift for our young diners to take home.

**ADULTS £120.00 per person**  
**CHILDREN £60.00 per person**

### TABLE BOOKINGS

Available from 12:30pm – 4:30pm

Full pre-payment is required on your confirmed number

### TO BOOK, CONTACT US

1269@cp-gerrardscross.co.uk | 01753 893 891 (option 5)



## CHRISTMAS DAY MENU

### AMUSE BOUCHE

Glass of champagne

Chef's selection of festive Canapes

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Palate cleanser homemade sorbet (elderflower and Garoni)

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### STARTERS

**Whipped goat's cheese and beetroot**  
poached pear, fresh figs & beetroot crisps (V)

**Cream of carrot**  
micro coriander, olive oil croutons (VG)

**Salmon with crab, prawn & avocado pear**  
poached king prawn with caviar, Marie-Rose sauce

**Chicken liver & foie gras parfait**  
served with port jelly, toasted wafers & dressed rocket

### MAINS

**Festive turkey**  
garlic thyme roast potatoes, onions & cranberry stuffing, pigs in blankets roast roots, pancetta Brussel sprouts, creamy tarragon jus

**28-day aged fillet of beef tournedos bourguignon**  
garnish with Chateau potato, asparagus, carrot fondant & sweethearts, red wine jus

**French style duck confit**  
Slow cooked with gratin dauphinoise, cauliflower cheese purée, sweethearts & carrot fondant

**Baked hake fillet**  
on baby leaf spinach, leek & smoked pancetta velouté, warm cockle relish & new potatoes

**Porcini mushroom risotto**  
crispy avocado, asparagus, crispy roots, vintage parmesan & truffle oil (V)/(VG)

### DESSERTS

**Homemade Christmas pudding**  
brandy sauce

**Crème Brulée**  
sugar glaze and shortbread biscuit

**Selection of cheese**  
biscuits & chutney (V)

**White chocolate & orange mousse**  
Chantilly cream & meringue (V)/(VG)

Coffee and all - butter mince pies

### KIDS MENU

**Cream of tomato soup**  
golden crispy croutons (V)/(VG)

**Chicken liver parfait**  
served with toasted wafers & dressed rocket

**Garlic bread**  
melted cheese on top

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Palate cleanser homemade sorbet

### MAINS

**Festive turkey**  
garlic thyme roast potatoes, cranberry stuffing, pigs in blankets roast roots, pancetta Brussel sprouts, creamy tarragon jus

**Crispy fish goujons**  
garden peas and fries

**Chicken nuggets**  
salad and fries

**Macaroni cheese**  
topping with herby breadcrumbs

### DESSERTS

**Chocolate brownie**  
vanilla ice cream (VG)

**Selection of ice cream**  
sugar glaze and shortbread biscuit

**Bread and butter pudding**  
banana, caramel sauce