

# Christmas Day Lunch

## *Villa Corinthia*

€85.00 per person

### Starters

London Gin Cured Salmon with Cucumber, Grapes, Celery and Tonka Beans

or

Rabbit with Duck Confit and Cabbage Terrine and a Spiced Blackberry Chutney

or

Heritage Carrots and Hay Smoked Burrata with Roasted Almonds and a Sherry Caramel Sauce (V)

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### Intermediate

Cauliflower and Chestnut Soup with Thyme Croutons (Vg)

or

Elicoidali Pasta with Duck Bolognese and Truffles

or

Endive, Apple and Hazelnut Salad with Gorgonzola Cheese and a Pumpkin Oil Emulsion (V) (N)

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### The Carvery

Juniper-Brined Roast Turkey

Prune and Shallot Stuffing with Bacon Chipolata Rolls

Ginger, Cranberry and Kumquat Relish with Roast Pan Juices

Roast Prime Rib of Beef

Yorkshire Puddings with Horseradish Cream and Roast Pan Juices

Hot Smoked Salmon

Miso Glaze, Brown Shrimp Butter and Sea Asparagus

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### From the Silver Domes

Braised Chicken with Peppers, Olives, Tomatoes, and Chorizo with a Smoked Paprika Cream

Lamb Tagine with Preserved Lemons, Dried Apricots, Honey and Toasted Almonds (N)

Spiced Couscous (Vg)

Winter Vegetable Stew with Savoury Herb Dumplings (V)

### *Sides*

Salt Baked New Potatoes, Buttered Brussel Sprouts, Creamed Swede, Honey Roasted Parsnips, Lemon Glazed Carrots

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### Desserts

Delectable Cakes, Pies and Tarts that Showcase all the Traditional Desserts of the Season

Complemented with

Fruit Sauces, Compotes, and Home-Churned Ice Cream