

ATLANTIC HOTEL

NOTTAGE LEISURE GROUP

FESTIVE MENU

GLASS OF FIZZ ON ARRIVAL

FIRST

Ham Hock Terrine, Cabbage, Sauce Gribiche, Ciabatta Toast.

Scallop, Smoked Salmon Tian, Soft Quail Egg, Gazpacho.

Leek & Potato Soup, Hens Egg, White Truffle Oil, Burnt Leek Powder.

SECOND

Turkey Wellington, Cranberry Orange Sauce, Crispy Sprouts,
Duck Fat Potatoes.

Beer Braised Feather Blade of Beef, Champ Potato, Crispy Pancetta,
Bourguignon Sauce.

Confit Leg of Lamb, Celeriac Gratin Dauphinois, Braised Carrot, Kale,
Pan Juices.

Pan Seared Fillet of Cod, Citrus Mash, Dried Plum Tomato, Rocket,
Walnut Cream.

Beetroot Risotto, Goats Curd, Chard Vegetables, Micro Herbs.

All Dishes are Served with Roasted Root Vegetables

THIRD

Christmas Pudding, Brandy Sauce.

Dark Chocolate Brownie, Clotted Cream.

Apple Tarte Tatin, Cinnamon Ice Cream.

Selection of Cheese & Biscuits, Quince Jelly

TO FOLLOW

Coffee & Mince pie

ONE COURSE 25 TWO COURSE 30 THREE COURSE 35

Please inform our team of any allergies or dietary requirements,
they will do their utmost to cater for them.

20th NOVEMBER - 23rd DECEMBER 2024