



ST AUDRIES PARK

SAMPLE CHRISTMAS ESCAPE MENUS

BOXING DAY PLATTER

Carved Honey-roast Ham
Sliced rare Sirloin of Beef
Sliced Turkey Breast
Roasted Vegetable and Feta Tart
Piccalilli, Mustard & Cranberry sauce
Bubble and Squeak
Chestnut Stuffing
New Potato Salad
Mixed Green Salad
Tomato, Mozzarella and Basil Salad
Homemade Coleslaw
Homemade Breads

SOMETHING SWEET TO FINISH

Chocolate Tiramisu

coffee-soaked sponge, Marsala infused whipped Mascarpone and Dark Chocolate shavings

Or

Griottine Cherry Creme Brulee

Caramelised Griottine Cherry and Kirsch Creme Brulee with Stem Ginger Shortbread

UPGRADE TO OYSTERS

A platter of 3 Fresh Oysters served on crushed ice with Shallot Vinegar, Tabasco Sauce and Lemon Wedges, with a glass of Piper Heidsieck Champagne.

£22.50 per person

This is an optional extra that must be p

Please note - If anyone in your party has any dietary requirement or allergies, please inform us when booking or placing your order.



ST AUDRIES PARK

BRUNCH MENU

Freshly-squeezed Fruit Juices, English Breakfast Tea or Braziers Filter Coffee

Warm Croissants and Danish Pastries

White and Granary Toast from homemade Breads

Glass of Buck Fizz

TO START

American Style Buttermilk Pancakes (V)

with Blueberry Compote and Blueberry Syrup

Smashed Avocado Pear (V)

with Fresh Chilli and Lemon on Vegan Homemade Granary Toast

Smoked Haddock Kedgeree

Lightly curried smoked Haddock, with Hard boiled eggs and Curried Rice

TO FOLLOW, A CHOICE OF

Eggs Benedict

2 toasted muffins, topped with soft poached eggs, crispy smoked bacon and hollandaise sauce

Eggs Royale

2 toasted muffins, topped with smoked salmon, soft poached eggs and hollandaise sauce

Eggs Florentine (V)

2 toasted muffins, buttered wilted spinach, soft poached eggs and hollandaise sauce

St Audries Full English Breakfast

Local Pork Sausage, Back Bacon, Grilled Tomato, Flat mushroom, Baked Beans

Black Pudding and Hash Brown with your choice of Fried, Poached or Scrambled Free Range Eggs

St Audries Vegetarian Breakfast (V)

Linda McCartney Vegetarian Sausage, Grilled Tomato, Flat Mushroom, Hash Browns

Baked Beans with your choice of Fried, Poached or Scrambled Free Range Eggs

Natural Smoked Haddock Rarebit

Poached Fillet of Smoked Haddock with a Soft Poached Egg and a Cheddar Cheese Sauce

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ST AUDRIES PARK

SUNDAY DINNER

TO START

Pressing of Local Ham Hocks

Braised Local Ham Hocks, pressed with Honey and Wholegrain Mustard, served with homemade Piccalilli and Salt Roasted Pistachios

Seared West Bay Scallops

pan seared West Bay Scallops, Celeriac Puree, Samphire and Parsnip Crisps

Confit Duck Leg

Confit Duck Leg with a Toulouse Sausage and Haricot Bean Cassoulet

Glazed Camembert and Cranberry Pithivier

Baked Camembert and Cranberries in Glazed Puff Pastry with Mulled winter Pear Puree (V)

Wild Mushroom Tarragon and Chestnut Pate

Served with toasted Ciabatta and caramelised Red Onions (Vg)

MAIN COURSE

Classic Fillet of Beef Wellington

Fillet of Devon Beef rubbed with English Mustard, Exotic Mushroom Mousse, Prosciutto, Spinach and Herb Pancake and encased in Golden Puff Pastry with Wholegrain Mustard Mash, Honey Roast Winter Vegetables and a Rich Port Wine Jus

Herb Crusted Rump of South West Lamb

Local lamb Rump with Garlic and Rosemary Crust, Dauphinoise Potato, Buttered Baby Vegetables Rich Redcurrant and Rosemary Jus

Pan Roasted Fillet of Hake

Fillet of South West Hake with Potato and Herb Galette, Wilted Spinach, Thyme Roasted Root Vegetables & Lemon and Sorrel Butter Sauce

Honey and Thyme Roast Turkey Breast

Sliced Turkey Breast, pigs in Blankets, Sausage Meat and Chestnut Stuffing, Crisp Yorkshire Pudding, Goose Fat Roast Potatoes, Roasted Root Vegetables and Buttered Brussels Sprouts with Bacon

Roasted Portobello Mushroom, Chestnut and Pecan Wellington

Garlic Portobello Mushroom, Roasted Chestnuts, Spinach and Pecan Nuts in Golden Puff Pastry (Vg) with Roast Potatoes, Roasted Root Vegetables, Winter Greens and a Slow Roasted Tomato Fondue.

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ST AUDRIES PARK

DESSERTS

White Chocolate Meringue Roulade

Homemade Meringue, Chantilly Cream, White Chocolate Shavings and Forest Fruits, served with Caramel Sauce and Vanilla Ice Cream

St Audries Park Christmas Pudding

served Flambé with Brandy Sauce and Redcurrants

Baked American Style Vanilla Cheesecake

on a Buttery Biscuit Base served with Glazed Clementines and Mince Pie Ice Cream

Bitter Chocolate and Cherry Fondant

Clementine Sorbet and Orange Caramel Sauce

Vegan Baileys Chocolate Cream Torte

Vegan Dark Chocolate and Coconut Cream, swirled with vegan baileys, topped with whipped coconut cream and maple syrup (Vg)

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