

LEIGH BISTRO

CHRISTMAS DAY
MENU - MAINS



ROAST SUFFOLK TURKEY CROWN

Chestnut Stuffing, Roast Potatoes, Pigs in Blankets, Seasonal Veg and Gravy

PAN FRIED SEA BASS

Clam Broth, Buttered Spinach, Baby Potatoes

GUINEA FOWL

wrapped in Parma Ham with Pomme Puree, Glazed Salsify, Toasted Hazelnuts

ROAST BEEF SIRLOIN

Roast Potatoes, Pigs in Blankets, Seasonal Veg and Gravy

BUTTERNUT SQUASH & SPINACH WELLINGTON

Pomme Anna, Jerusalem Artichoke Purée



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CHRISTMAS DAY
MENU - STARTERS



DRAWN COCKTAIL

with Brown Crab Meat Purée, Picked Crab

BRAISED BEEF SHIN

Seared Scallops, Golden Beetroot

SHALLOT TARTE TATIN

with Goats Cheese

PHEASANT CONFIT

Mallard & Rabbit Terrine, Gooseberry & Chilli Chutney

MALDON OYSTERS

6 oysters served with a shot of Bloody Mary



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CHRISTMAS DAY
MENU - DESSERTS



PROSECCO CRUMBLE

Apple, Strawberry & Prosecco Crumble

CHRISTMAS PUDDING

Christmas Pudding with Brandy Creme Anglaise

TREACLE SPONGE

served with Custard

CHOCOLATE TART

served with Vanilla Ice Cream

ICE CREAM & SORBET

A selection of Ice cream & Sorbets

BRITISH CHEESE

A selection of British Cheese

3 COURSE MEAL - £65

CHILDREN - £32.50

additional menu options available for children

If you have any allergy or dietary requirements please
speak to your waiter

