

*The  
Anna  
Hymas  
Christmas  
Day  
Menu  
2018*

... **Five Course** ...

... **£54.95 Per Person** ...

Child (under 12) £25 per Head

Upon booking, we will require  
a £10 per head deposit  
&

Full payment and pre-orders  
by the 18th December

Bookings made thereafter will require  
full payment upon booking  
(All payments made are non-refundable)

Our staff have kindly agreed to work  
on Christmas Day, but we have promised  
they will be on their way home by 4pm

# The Uma Annas Christmas Day Menu 2018

## ... GLASS OF BUBBLY ON ARRIVAL ...

### ... SOUPS TO START ...

Pea and mint

Cream of cauliflower

Topped with roasted cauliflower

Tomato and basil

Topped with croutons

### ... TO FOLLOW ...

Beetroot three ways

Pickled, roasted and pureed served with goats cheese mousse, aubergine puree and toasted nuts

Chicken liver parfait

Topped with madeira jelly served with toasted brioche

Crab and quinoa

Served with smoked salmon, saffron mayo, red pepper ketchup and pickled cucumber

### ... MAIN COURSE ...

Roast breast of turkey

Served with sausage meat stuffing, chipolata, roast potatoes, seasonal vegetables and gravy

Pan fried duck breast

Served with gratin potato, buttered leeks, sautéed greens and red wine jus

Slow cooked braised beef

With buttered, carrot, celery, turnip, shallots, mashed potato and red wine jus

Oven roasted salmon fillet

With pea puree, sautéed wild mushroom and potato fondant

Spinach ricotta filo parcel

With garlic cream sauce and hasselback potato

### ... DESSERT ...

Harvey's Christmas pudding

With brandy cream

Red wine poached pear

Served with clotted cream

Homemade Jaffa cake

Vanilla sponge topped with orange marmalade and chocolate ganache, with chocolate Chantilly cream and berry compote

Cheese and biscuits

With chutney and grapes

### ... TO FINISH ...

Fresh filter coffee

Served with homemade chocolate truffles