

The Old Dairy Christmas Day Menu.

Adults £89.95pp Children £59.95 (aged 10 and under)

***Kirkby House welcomes you to a Complimentary seasonal drink bucks fizz,
kir royale (you may have tea or coffee if you prefer)***

The Christmas Day Festive Meal

Entrees

Chefs homemade soup

Freshly made Broccoli and Cropwell Bishop Stilton soup tender broccoli heads and the king of blue cheese combine to make this classic soup served with seasoned parmesan croutons.

Mushrooms in stilton and cream jus

Fresh closed cup mushrooms gently saute in mixed herbs then smothered in a creamy stilton garlic sauce served with fingers of warm toasted brioche bread.

Moules Marinere

*Premium Half Shell New Zealand Green lip Mussels
cooked in their own juices and a white wine cream and Garlic jus
Served with slices of crispy fresh stone baked Baguette*

Kirkby House Duck and Orange Pate.

*Pieces of our own smooth duck liver pate with orange and a hint of Madeira scattered on a bed of fresh leaves
warm bread and dairy butter finished with red onion chutney.*

Antipasto

*A Classic Italian starter featuring a selection of cured meats, pitted green and black Mediterranean olives,
mushrooms, anchovies served with fresh baked Artisan bread and dairy butter*

For your Palate

Strawberry champagne sorbet

Crown of roasted Turkey. (Norfolk black)

Our roasted crown of Turkey served with all the traditional trimmings, topped with rich red wine gravy and complemented with Your choice of sauce

Roasted Scottish Sirloin of beef.

Prime Roasted beef generously sliced served with a hand raised Yorkshire the usual trimmings and our rich red wine gravy

Pan fried Sea Bass

A prime fillet of Sea Bass pan seared, served with lime risotto and roasted sweet peppers. Naturally growing in Marmara, Black Sea and Aegean seabass takes its unique taste from deep seas

Linguine

Italian Durum Wheat pasta tossed in a Mediterranean sauce with mushroom, onions sundried tomatoes and roasted peppers dusted with grated parmesan

“Christmas Old Fashioned Farmhouse Specials”

Kirkby House Porchetta

Slow roasted seasoned boneless belly pork filled with herb stuffing and slices of smoked back bacon drizzled with apple cider gravy and a slice of crackling

Honey Baked Ham

Whole Gammon that has been glazed with demerara sugar and honey oven baked and generously sliced. served with Bread sauce and sauté potatoes

Selection of locally produced seasonal vegetables with rosemary roasted potatoes on your table.

Desserts

Plum pudding.

Traditional Christmas pudding steamed glazed in navy rum and topped with rum analgise jus

Stilton and cheddar slate.

Duo of Tuxford stilton, mature Lockerbie cheddar a selection of crisp biscuits and red onion chutney

Morello Cherry and Coconut Crumble

Oven baked Morello Cherries in a smooth syrup covered in a traditional Crumble with a hint of coconut

Chocolate and Orange cake

Dark Chocolate on an Orange sponge with a liquid centre served with double cream or Devon custard

Eton Mess.

Eton mess, Double cream whipped together with meringue crumb served in a tall glass, dressed in fresh berries and cream.

Our Own Take on Mince pies.

Hand made filo pastry and sponge mince pie with Chantilly Cream.

*Your choice from
A selection of Teas or Freshly brewed Coffee*