



The Owl @ Lichfield Christmas Day Menu 2020

To Start

Blue Cheese & Parsnip Soup

Duck Rilette *served with a spiced plum chutney and toasted bread*

Pan Seared Scallops *served with a mussel and clam chowder*

Chicken Liver Parfait *served with crostini, mixed leaves, brandy & spiced apple and pear chutney*

Goats Cheese Titan *served with mixed leaves, balsamic dressing and a parsnip crisp*

To Follow

Roast Turkey

Breast and leg, caramelised winter vegetables, duck fat roast potatoes, and all the trimmings

Beef Wellington

Baby vegetables, smoked cheese dauphinoise potatoes, red wine jus

Lamb

Mustard and herb crumb, smoked cheese dauphinoise potatoes, baby vegetables, port reduction

Mushroom Soufflé

Asparagus and apple salad, sea salted roasted potatoes, creamy leek sauce

Lemon Sole

Fillet stuffed, chateau potatoes, roasted fennel, baby leek and fish cream

To Conclude

Traditional Christmas pudding *with brandy sauce*

Strawberry Trifle *served with a blood orange sorbet*

Profiteroles *served with chocolate fudge sauce*

Baileys Cheesecake *served with a brandy Chantilly cream*

Cheeseboard *consisting of Snowdonia Black Cheddar, Brie, Shropshire Blue, Ashed Goat's Cheese, beetroot slaw, celery, grapes, apple and crackers*

£75.00 Per Person

Not all ingredients are listed please declare all allergens and intolerances

London Road, Lichfield, WS14 9QH

T: 01543 415181

E: theowllichfield@gmail.com