

CHRISTMAS LUNCH MENU

STARTERS

Cream of Leek and Potato Soup (V)

Smoked Turkey and Cranberry Jelly Timbale

Belly Pork Slices smothered in Barbeque Sauce

Spicy Vegetable Croquettes with Guacamole Dip (V)

Cocktail of Prawn and Avocado on a Nest of Gem Leaves, with Marie Rose Sauce

Roasted Vegetable Gateau topped with grilled Goat Cheese (V)

MAIN COURSES

Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage

Pot-roasted Chicken thighs with Red Wine, Shallots and Mushroom Sauce

Sweet and Sour marinated Pork Brochettes with steamed Rice

Pan-fried Lamb Chops with minted Redcurrant Sauce

8 oz Rump Steak au Poivre with Grilled Tomato, Mushrooms and Fries

Ricotta Cheese and Spinach Strudel served with mild Cheese Fondue (V)

Herb crusted Loin of Cod

Roasted Salmon Fillet with Hollandaise Sauce

All dishes are served with appropriate accompaniment

DESSERTS

Christmas Pudding with Brandy Sauce

Selection of Ice Cream

Fruit of the Forest Cheesecake

Dark Chocolate and Irish Cream Torte

2 COURSES: £14.50 3 COURSES: £18.15

(V) Suitable for Vegetarians

SERVICE CHARGE:

N.B. A discretionary 10% will be added for lunch & evening parties of five or over