

# Christmas Lunch Menu

Available from 6th- 24th December 2010

## Starters

Winter Vegetable Soup

*Served with parsnip crisps*

Chicken Liver Pate

*Toasted brioche & white grape chutney*

Smoked Salmon

*Baby gem lettuce & caviar*

Parisienne balls of Honey Dew, Galia & Cantaloupe Melon

*Raspberry sorbet, raspberry coulis*

## Mains

A Panache of vegetables will be served with all mains:

Roast Turkey

*Roast potatoes, chipolata sausages wrapped in bacon, honey roasted carrots & parsnips sage & onion stuffing and gravy*

Organic Salmon

*Served with herb mash and a dill & champagne sauce*

Roasted Red Pepper

*Layered with duxelle, couscous & Braised Mediterranean Vegetables  
Glazed blue cheese & seared cherry tomatoes*

Braised Blade of Beef

*Braised in port finished with lardons of bacon and button onions.  
Served with puree of carrots, fondant potatoes and cabbage parcels.*

## Desserts

Steamed Christmas Pudding

*Served with brandy sauce*

Sweet Plum Crumble

*Served with nutmeg custard*

Bitter Chocolate Tart

*Served with mince pie parfait*

Selection of Fine Cheeses

*Apple crisp, celery, grapes, chutney and crackers*



2 Courses £19.50

3 Courses £24.50

(per person)