



Christmas Day Lunch Menu

Adults £42.50—Child £25.00



STARTERS

Choice of Fruit Juices

Chef's speciality **Carrot & Corriander Soup**
served with a warm crusty Roll & Butter

Smoked Salmon, Cream Cheese and Prawn Roulade
with Salad Garnish and crusty roll

Walnut & Goats Cheese Tart
With Rocket Garnish

Chicken Liver, Redcurrant and Orange Paté
Served with grilled buttered toast

Golden fried **Whole Breadcrded Mushrooms**, served with
dressed leaves and Stilton & Garlic Dip



Orange and Lemon Sorbet



MAIN COURSES

Traditional Honey Roast Turkey Breast.

Or

Rump of Beef

served with Roast Potatoes, Yorkshire Pudding,
fresh seasonal vegetables and all the festive trimmings.

Oven baked Chicken Breast, filled with Brie and Sun-dried Tomatoes

Wrapped in Parma Ham and served with Roast Potatoes
fresh seasonal vegetables and Red Wine Gravy

(V) Mushroom, Brie and Cranberry Wellington

served with Roast Potatoes, fresh seasonal vegetables
and vegetarian Gravy

Grilled Mozerella Topped Cod Fillet

with Red Onion Confit, new potatoes and fresh seasonal vegetables

DESSERTS

Traditional Christmas Pudding with Brandy Sauce

Black Forrest Gateaux with Devon Double Cream

Chocolate Brownie with Rich Hot Chocolate Sauce

Festive Sherry and Strawberry Trifle

Or without Sherry for non drinkers

English & Continental Cheeseboard

Coffee & Mints

