



1st Sitting: 12.30pm
2nd Sitting: 4.00pm



Christmas Day Lunch Menu

Tuesday 25th December 2018



STARTERS:

Seasonal Melon

Selection of 3 Melons served with a Mulled Fruit Compote.

Goats Cheese, Tomato, & Mediterranean Vegetable Tart

Served on Fresh Leaf with a Red Onion Relish.

Chicken Liver & Brandy Pate.

Served with Traditional Piccalilli and a Crusty Cob

Home Made Carrot & Parsnip Soup

Served with Cream and a Fresh Bread Roll.

Smoked Salmon & Beetroot Terrine

Served on Mixed Leaf and Rocket with Warm Bread.



MAIN COURSES:

Locally Sourced Roast Turkey

Served with Chestnut Stuffing, Chipolatas wrapped in Bacon and Homemade Cranberry Sauce, Swirls of Mash and Roast Potatoes.

Duo of Fish

Cod Loin & Salmon Fillets served on a bed of Samphire, Drizzled with Hollandaise Sauce. Served with New Potatoes.

Confit of Duck Leg

Served with a Rich Red Wine Sauce and Dauphinoise Potatoes.

Cauliflower Cheese Tart

Served with Creamed Leeks and New Potatoes.

Lamb Henry

Shoulder of Lamb, Slow Roasted with a Home Made Red Wine, Redcurrant & Mint Sauce served with New Potatoes.

All Served with Seasonal Vegetables.

