



Christmas Day Lunch Menu 2020

Friday 25th December 2020
1st Sitting: 12.30pm 2nd Sitting: 4pm

Starters

Selection of 3 Melons served with a Mulled Fruit Compote (V)

Chicken Liver, Port & Brandy Pate
Served with Traditional Piccalilli and a Crusty Cob.

Homemade Carrot & Parsnip Soup
Served with a Fresh Warm Bread Roll. (V)

Kiln Smoked Salmon Mousse with Beetroot
Served with Mixed Leaf and Warm Bread.

Goats Cheese, Tomato & Mediterranean Vegetable Tart
Served on Fresh Leaf with a Red Onion Relish. (V)

Main Courses

Locally Sourced Roast Turkey
Served with Chestnut Stuffing, Chipolatas wrapped in Bacon, Homemade Cranberry Sauce, Mash Swirls & 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 Red Wine Sauce & Dauphinoise Potatoes.

Mushroom, Cranberry & Brie Wellington (V)
Served with Creamed Leeks & New Potatoes.

Lamb Henry
Shoulder of Lamb, Slow Roasted with a Homemade Red Wine, Redcurrant & Mint Sauce. Served with New Potatoes.

“All Served with Seasonal Vegetables”

