CHRISTMAS DAY LUNCH MENU

Starters

Home-made Leek and Potato Soup, served with cream, a warm crusty roll and butter.

Pork and Chorizo Ardennes Pate, with white toasted bread, and apple sauce.

Or

North Atlantic Prawn Cocktail, on crispy salad with a brandy and honey Marie Rose Sauce, served with brown bread and butter.

Mains

Tarragon Roasted Turkey Breast.

Mustard Roast Sirloin of Beef.

Or

Honey and Mustard Roast Gammon.

Served with vegetable terrines consisting of:

Yorkshire Pudding

Sausage Meat Stuffing

Roast Potatoes

Pigs in Blankets

Cauliflower Cheese

Buttery Garlic Carrots

Honey Roast Parsnips

Buttered Peas

Peppered Swede

Shredded Brussel Sprouts with Pancetta

Braised Red Cabbage with Apples

Apple Sauce

Cranberry Sauce

Baby Pearl Onion Gravy/Red Wine Gravy

Desserts

Christmas Pudding, served with Brandy Sauce, Cream or Custard

Or

Salted Caramel Profiterole Gateau, served with Cream, Custard or Brandy Sauce

Or

Lemon Cheesecake, served with Cream, Custard or Brandy Sauce

£30 per head, includes:

* Mulled Wine served throughout the day, and table wine during the meal.
* Festive Cheese and Biscuits buffet table, with a choice of at least ten varieties of British, Continental, and Scandinavian cheeses.