

CHRISTMAS LUNCH MENU 2015

STARTERS

Butternut squash, apple and chestnut soup (V)

Chicken and duck liver pate with brandy

Stilton and walnut cheesecake with pear salad (V)

Smoked salmon and prawn cocktail with avocado puree

SORBET COURSE

Champagne sorbet

MAINS

Traditional Roast Turkey with all the trimmings

Chump of lamb, red current and mint jus, red cabbage, smoked garlic and pomme puree

Roasted sirloin of beef with Yorkshire puddings and red wine juices

Pan seabass, parsnip puree, buree noisette and toasted almonds

Gnocchi, with tomato and herb sauce (V)

Veg – roast potatoes, carrots and Brussel sprouts

DESSERTS

Lemon syllabub with raspberries and toasted almonds

Crème brulee with shortbread

Christmas pudding with brandy custard

Chocolate and Baileys cheesecake