



Festive Lunch Menu



Golden Vegetable Soup

Finished with cream

Warm Salmon and Tiger Prawns

On a tomato and onion compote, watercress sauce

Pulled Pork

On sauté potato, caramelised onions, cider cream sauce

Avocado and Crab Tian

Lemon mayonnaise, salad leaves, cucumber, tomato lozenges

Fillet of Red Mullet

On a smoked haddock and pea risotto, white wine and pimento cream

Glazed Goats Cheese

On a tomato tart tatin, micro leaf salad, herb oil and reduced balsamic

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Baked Haddock

Coated in a rich black wax cheddar sauce, pan seared spinach, leek mash, glazed carrots

Panache of Seafood

Carrot ribbons, mange tout, new potatoes, scallop roe cream sauce

Traditional Roast Turkey

Chestnut stuffing, bacon rolls, roast potatoes and parsnip,
seasonal vegetables and gravy

Duo of Lamb

Lamb cutlet, rilette of shoulder slowly cooked with mint, rosemary mash,
french beans, caramelised red cabbage, redcurrant jus

Beef Bourguignon

Slowly cooked in a red wine with macedoine of vegetables
and a bread croute cooked in butter and parsley

Vegetable and Nut Charlotte

Vine tomato sauce

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Christmas Pudding

Brandy butter sauce

Crème Brulee

Garnished with fresh fruit

White Chocolate Bread and Butter Pudding

Cooked with candied fruit and raisins, apricot compote, custard

Fresh Mango Delice

Coconut biscuit base, Mango coulis, coconut anglaise sauce

Warm Peanut Butter Truffle Cake

Salted caramel ice cream, dark chocolate sauce

Cheese Platter

Black wax cheddar, camembert, stilton, fruit chutney, cheese biscuits