



FESTIVE LUNCH MENU

STARTERS

Chefs Homemade Soup of the Day with freshly baked Bread

Smoked Salmon Parfait with Citrus Mousse and Mixed Salad Leaves

Sweet Melon Fantail with Kiwi and Grapefruit

Pate with Cumberland Sauce and Mini Oatcakes

MAIN COURSES

Traditional Roast Turkey Breast and all the Trimmings

Honey Roast Gammon with Pineapple caramelised in Grand Marnier Butter

Roast Beef with Horseradish Jus

Oven Roasted Scottish Salmon Fillet wrapped in Parma Ham set on Napolitana Sauce

Root Vegetable, Cranberry and Goats Cheese Nut Roast

All served with Chefs Market Vegetables and Potatoes

DESSERTS

Traditional Christmas Pudding with Brandy Sauce

Vanilla Cheesecake napped with Mulled Berry Compote

Chocolate Yule Log with Chocolate Fudge Sauce

Festive Fresh Fruit Salad with Ice Cream

FOLLOWED BY

Freshly Brewed Coffee and Mince Pies