



Christmas Lunch

MENU

Starters

Lobster, Scallops, Smoked Salmon, Asparagus', Bell pepper
Terrine with Red pepper Coulis

Spinach Ricotta Arancini served with Pesto and Roasted Pepper
Tomato sauce

Brandy infused chicken liver pate served with herb oil toasted
bread and apple onion chutney

Honey roasted parsnips and carrot soup served with hazelnut &
truffle oil crusty roll and butter

Main Course

Hand carved Roast turkey with sage roasted potatoes & roasted vegetables, pig
in blanket, pork & sage stuffing, Yorkshire pudding, cranberry sauce and gravy

Slow braised Beef feather blade with fondant potatoes, tender stem broccoli,
Turnip loose, mini carrots with Red wine sauce

Grilled Trout fillets with roasted almonds crushed herby potatoes, seasonal veg
and lemon saffron sauce

Mushrooms, Spinach, Cashew nut wellington served with creamy wholegrain
mustard and cider sauce

Desserts

Christmas pudding served with brandy sauce

Chocolate pave with fresh berry and berry sauce

Malteser cheese cake with cream Chantilly and mango sauce

Homemade Ube ice-cream cake serve with strawberry and berry sauce

