

Christmas Day Lunch 2010

After all the fun and games finally the big day has arrived!
Sit back, relax and enjoy a fabulous traditional Christmas lunch. We will even do the washing up!

A four course lunch followed by coffee and mince pie with a visit and gift from “you-know-who”!

Canapés on Arrival

To Start

Cream of chicken and asparagus soup
Chilled pearls of melon in a blood orange jelly surrounded by fruits of the forest (v)
Smoked salmon parcels filled with an avocado mousse

Lemon Sorbet

Main Course

Roast turkey served with traditional trimmings and pan gravy
Rump of lamb filled with a rosemary and apricot seasoning
Roasted fillet of salmon with a crab and prawn mousse wrapped in filo pastry served with beurre blanc
Baked aubergine soufflé served with a ratatouille and fondant potatoes (v)
All served with seasonal vegetables and potatoes

Dessert

Steamed plum pudding with Brandy sauce
Dark Chocolate cheesecake with Clotted cream
Fruits of the forest tower layered with genoise sponge and fresh cream

A selection of British Farmhouse cheeses served with biscuits, grapes & celery

Followed By

Freshly brewed coffee & mince pie

