

**CHRISTMAS DAY LUNCH**

**STARTERS**

**HOMEMADE LEEK AND POTATO SOUP TOPPED WITH CRISPY LEEKS**

**POACHED DORNO OF SALMON PLACED ON CRISP SALAD LEAVES AND TOPPED WITH A CHILLI AND CORIANDER CRÈME FRESH**

**CROWN OF GALA MELON – PEARLS OF SWEET MELON FILLED WITH A RASPBERRY AND PORT SAUCE**

**JUICY FIGS, CREAMY GOATS CHEESE AND SALTY PARMA HAM SALAD DRIZZLED WITH A HONEY DRESSING**

**WILD MUSHROOMS FRIED IN GARLIC AND THYME BUTTER AND FINISHED WITH A TOUCH OF CREAM AND STILTON AND PLACED IN A PASTRY POT**

**MAIN COURSE**

**TRADITIONAL ROASTED TURKEY CROWN SERVED WITH A CRISPY STUFFING BALL, CHIPOLATA SAUSAGE, CRANBERRY SAUCE, GARLIC ROASTED POTATOES, VEGETABLE SELECTION AND ROASTING JUS**

**ROAST SIRLOIN OF WELSH BEEF TOPPED WITH A HOMEMADE YORKSHIRE PUDDING, ROASTED POTATOES AND A RICH BEEF JUS**

**HALF A ROASTED DUCK ACCOMPANIED BY A SWEET CHERRY REDUCTION, ROASTED POTATOES AND TOPPED WITH CRISPY VEGETABLES**

**GRILLED SEABASS FILLET TOPPED WITH ROASTED KING PRAWNS SERVED WITH A WHITE WINE AND LEMON CREAM REDUCTION**

**AUBERGINE PARMIGIANA – AUBERGINES TOPPED WITH A RICH TOMATO SAUCE, PARMESAN CHEESE AND BREADCRUMBS THEN BAKED GOLDEN BROWN**

**SOMETHING SWEET**

**BRANDY SNAP BASKET FILLED WITH A SELECTION OF ICE CREAMS AND TOPPED WITH CHANTILLY CREAM**

**WARM CHRISTMAS PUDDING FINISHED WITH A RICH BRANDY CREAM SAUCE**

**WINTER BERRY SHERRY TRIFLE TOPPED WITH WHITE CHOCOLATE SHAVINGS**

**HOMEMADE WHITE CHOCOLATE AND RASPBERRY CHEESECAKE SERVED WITH CHANTILLY CREAM**

**SELECTION OF CHEESE AND BISCUITS SERVED WITH A PORT CHUTNEY AND GRAPES**

**MINCE PIES AND FRESHLY BREWED COFFEE**

**ADULTS £49.95 PER PERSON**

**CHILDREN (12 AND UNDER) £25.00**