

Christmas Day Luncheon

Table canapés

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Wild mushroom and red onion soup
With butter baked croutons

Champagne king prawns and smoked salmon
On a crouton and dill salad with lemon dressing

Honeydew and cantaloupe melon pearls
Laced with cointreau liquor

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Glazed crown of turkey
With sage stuffing, sausage and bacon roll, cranberry sauce and a pan gravy

Black pepper and herb crusted sirloin of beef
With yorkshire pudding, horseradish sauce and a pan gravy

Pan baked salmon supreme
With king prawns and lemon, placed on a white fish and herb risotto

Sautéed broccoli, leek, mushroom and blue cheese bake
With a toasted nut and cranberry crunch

All served with roast skin on potatoes basted in sea salt and thyme,
honey roast parsnips, brussel sprouts and butter glazed carrots

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Christmas plum pudding
With brandy sauce

Strawberries, raspberries and blueberries
Drizzled with chocolate sauce, with vanilla pod ice cream and toasted almonds

Sugar glazed lemon tart
With a red berry compote and mango sorbet

Stilton, sage derby and wensleydale
With grapes, celery and savoury biscuits

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Freshly brewed coffee
With mil chocolate truffles

£45.00 per person

For reservations:- (01754) 762301
£20.00 per person non-refundable deposit required

