

# Christmas Lunch Menu 2018

Two Courses £17 - Three Courses £22

**Honey Roast Parsnip Soup** - Served with a rustic roll and butter

**Ham Hock, Pea & Parsley Terrine** - Served with pickled vegetables & mustard dressing

**Smoked Salmon and Guacamole Shots** - Smoked salmon mousse topped with a guacamole mousse served in a shot glass with a mixed leaf and herb salad and crispy thin breads

**Stilton & Wild Mushroom Casserole** - A Medley of wild mushrooms cooked in a creamy garlic and blue stilton sauce, served in a filo pastry basket

**Grilled Goats Cheese** - Served with Parma ham, fig and honey chutney and rocket leaves

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**Roast Turkey** - Served with a cranberry and sage stuffing, bacon rolls and a rich pan gravy

**Beef, Bacon & Chestnut Mushroom Casserole** - Served with a horseradish scone

**Salmon Fillet** - Simply grilled and set on a pea & parsley mash and served with a brown shrimp & cream sauce and pea shoots

**Stuffed Pork Loin** - A double pork loin stuffed with apricot and almond stuffing, wrapped in prosciutto and roasted, carved onto creamed courgettes & leeks and finished with a pork & cider jus

**Deconstructed Mediterranean Vegetable Lasagne**

All served with roast & new potatoes and seasonal veg

**Christmas Pudding** - Served with brandy sauce

**Lemon & Lime Tart** - Served with fresh raspberries, raspberry sauce and double cream

**Chocolate & Irish Cream Torte** - Served with Chocolate Sauce and Fresh cream

**Chocolate Orange Bread & Butter Pudding** - Brioche bread flavoured with chocolate orange custard sauce served with vanilla custard

**Cheese & Biscuits** - Served with celery, grapes and chutney

Fresh Ground Coffee & Mints

