



## SPECIAL CHRISTMAS LUNCHEON MENU

Sunday 23<sup>rd</sup> December 2018

### Starters

Homemade Roasted Tomato & Red Pepper Soup with Croutons & Basil Leaves  
(Croutons served instead of a roll & butter)      gf & v

Or

Chinese Style Duck with Hoisin Sauce, Sesame Toasted Seeds & Green Salad

Or

Waldorf Salad on Baby Gem Leaves

(A mixture of apples, celery, walnuts & grapes in a seasoned mayonnaise served on a bed of  
crispy baby gem leaves)



### Mains

Traditional Roast Crown of Turkey & Trimmings

Or

Roast Loin Pork, Seasoning & Apple Sauce

Or

Moroccan Style Lamb      gf

(Slow cooked lamb with mild Moroccan spices, cooked on a bed of root vegetable with  
pomegranate seeds & mint)

Or

Pesto Salmon Fillet

(Pan cooked salmon fillet served on a creamy green pesto sauce)

Roasted Vegetable Wellington with a Tomato & Herb Sauce      v

All served with Traditional Seasonal Vegetables & Potatoes

\* Please note that the roast turkey trimmings can be gluten free, but prior notice must be given to accommodate any dietary requirements.

### Sweets

Traditional Christmas Pudding & Brandy Sauce      v

Or

Lemon Brulee Cheesecake

Or

Mint Choc Chip Cake

(Rich chocolate cake encased in a mint flavoured icing)

Or

Mango Sorbet with Warm Blackberries

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**Free Mince Pie & Chocolates**

**Coffee extra £1.90**

**£17.95**



\* Allergens: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur Dioxide.

\* Please inform us if you have any other dietary requirements.

To book please speak to Julie Turner (Catering Manageress)  
(All prepaid & ordered no later than a week prior to the event)

Full payment on booking non-refundable.



