



FESTIVE PARTY LUNCH 2017

Winter vegetable and barley soup with a sprinkle of chestnuts & herb oil

Avocado and courgette with goats cheese, fresh pear & lime vinaigrette

**Greenland prawn cocktail with Marie Rose sauce, confit cucumber
& baby mixed leaves**

**House smoked beef carpaccio, capers, Parmesan shavings, truffle vinaigrette
& herb salad**

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**Roast breast of turkey served with roast potatoes, carrots, Brussels sprouts
& cranberry red wine sauce**

**Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables
& red wine jus**

**Pan fried fillet of salmon, buttered new potatoes, steamed asparagus,
baby carrots & creamy chives sauce**

Butternut squash risotto, poached quail egg, rocket salad & Parmesan crisps

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Traditional Christmas pudding with warm brandy sauce

Raspberry crème brûlée, raspberry sorbet & sugar snap tuile

Chocolate mousse with strawberries & pencil chocolate

Traditional cheese plate with fig chutney, grapes, celery sticks & savoury biscuits

£25.00 person
Plus 10% service charge

Seated between 12.00pm and 2.00pm
Pre-orders will be asked for in advance on a separate form
Special dietary requirements can be catered