

CHRISTMAS LUNCH MENU 2010

A Chef's Homemade Winter Vegetable & Lentil Soup

B Duck, Orange & Thyme Pâté

C Chicken & Crispy Sweet Cured Bacon Salad

D Scottish Smoked Salmon & Atlantic Prawn Salad

E Duo of Melon Fantails

F Local Free-Range Roast Turkey

G Slow Roasted Prime Rib of Beef

H Char-grilled Loin of Pork

J Herb Crusted Baked Fillet of Sea Bass

K Puff Pastry Tart

Plum Tomato, Roasted Red Onion, Butternut Squash and Goat's Cheese

*Served with a Selection of Fresh Vegetables of the Day
and Roast Potatoes*

L Traditional Chef's Home-made Christmas Pudding

M Cranberry, Black Cherry & Clementine Sherry Trifle

N Dark & White Chocolate Tart

Pecans, Walnuts & Hazelnuts Pistachio Ice Cream & a Red Berry Coulis

P Blueberry, Raspberry, Strawberry & Redcurrant Eton Mess

Q Duo of Luxury Carte d'Or Ice Cream

R Trio of English Cheeses

