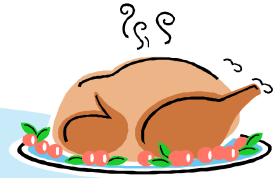


Christmas Lunch



Chef's Home-made Winter Vegetable Soup
with Garlic & Parsley Toast

Chef's own Chicken, Pork & Bacon Pâté
accompanied by a Spicy Tomato Chutney & warm French Bread

Christmas Salad
Artichoke Hearts, Chicory, Peppery Rocket Leaves, Caramelised Red Onion, Mandarin Segments, Sunblush Tomatoes, Roasted Walnuts & Creamy Roquefort Cheese finished with a Balsamic Vinaigrette & Crispy Herb Croutons

Scottish Oak Smoked Salmon & Atlantic Prawns
served with Crisp Salad Leaves & Citrus Mayonnaise

Trio of Seasonal Melon
garnished with Fresh Fruits

Local Free-Range Roast Turkey
presented with Chestnut, Sage & Apricot Stuffing, Chipolata & Bacon Roll and Cranberry Tartlet

Beef Carbonade
Chunky cuts of Prime Beef marinated in Real Ale slowly Braised with Onion, Tomatoes, Dijon Mustard, Garlic & Herbs served with home-made Yorkshire Pudding

Char-grilled Loin of Pork
Marinated in Garlic & Thyme, served with a Brandy, Cream & Peppercorn Sauce

Baked Duo of Fresh Salmon & Sea Bass
with a Vermouth, Chervil & Dill Cream Sauce

Wild Forest Mushroom & Vegetable Casserole
topped with a Herb & Pine Nut Crust

All served with a Selection of Fresh Vegetables of the Day and Roast Potatoes

Traditional Chef's Home-made Christmas Pudding
served with Brandy Sauce & Clotted Cream

Cappuccino Panacotta
drizzled with Maple Syrup & Hazelnut served with home-made Shortbread Biscuits

Fresh Clementine, Cranberry, Redcurrant & Cherry Brandy Pancakes
served with Vanilla Pod Ice-Cream

White & Dark Chocolate Sponge Pudding
with Bailey's Custard

Trio of Rum & Raisin, Greek Yoghurt & Pistachio Ice-Cream
with Café Curls

Selection of European Cheeses
served with Grapes & Biscuits

Coffee & Mints

2009