

# CHRISTMAS DAY LUNCH

## Appetiser

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### Homemade Soup

Carrot and Orange

### Smoked Chicken Salad

apples, peppers and celery in a light vinaigrette, smoked duck breast

### Melon with Mulled Fruits

slices of seasonal melon accompanied with stewed winter fruits in mulled wine,  
topped with Greek honey yoghurt

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### Lemon Sole Roulade

salmon mousseline rolled inside a fillet of fresh lemon sole, poached in white wine,  
Champagne sauce

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### Traditional Roast Turkey

homemade stuffing, chipolatas, port and cranberry sauce

### Roast Sirloin of Beef

Yorkshire pudding, horseradish sauce and roast gravy

### Roast Vegetable Strudel

tomato, vodka and red pepper sauce

*(All main courses are served with fresh seasonal vegetables)*

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**Pre Dessert**

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**Traditional Christmas Fruit Pudding**

brandy cream sauce

**Panna Cotta with Mulled Berries**

A light Italian vanilla panna cotta served with stewed mulled berries

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**Cheese Platter**

Blue Stilton and Mature Cheddar  
biscuits, celery, apple and grapes

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**Coffee, tea and mini mince pies**

£85.00 per person

*Nuts are used in our kitchen and in some dishes, please advise if you have any allergies on booking*

**VOUCHERS AVAILABLE ALL YEAR**