



## CHRISTMAS DAY LUNCH MENU 2010

### GLASS OF CHAMPAGNE

Chef's selection of canapés

Smoked salmon served with fresh lemon & cracked black pepper

Or

Roast fennel & stilton tartlet served rocket salad & a walnut oil dressing (v)

Or

Chilled melon served with raspberry sorbet & a mixed berry compote (v)

Or

Home made ham hock terrine served with appear & chutney

Home made leek and potato soup finished with fresh cream

Traditional roast turkey with all the trimmings

Or

Roast rump of lamb served on a roasted garlic mash finished with a port jus

Or

Herb crusted fillet of salmon laid on a winter vegetable broth

Or

Roasted baby vegetables on a bubble & squeak potato cake with a dry vermouth sauce (V)

### All main courses to be served with fresh & potatoes

Christmas pudding served with brandy sauce

Or

Caramelised orange torte with cream

Or

White chocolate & raspberry cheese cake

Or

Meringue filled with Chantilly cream topped with a fresh strawberry compote

Coffee with mince pies & chocolates