

**A luxury three course menu for  
Christmas Day 2011  
Served from midday to 3pm  
£50.00 per person,  
£23.00 children under 12**





## **Starters**

-  **Homemade Chicken Liver Parfait with a port jelly**
-  **Duo of Crispy Camembert & Brie served with cranberry sauce**
-  **Mushroom & Tarragon Soup with roasted maple cashew nuts**
-  **Smoked Salmon & Crayfish Salad with an Avocado & Dill Drizzle**

## **Main Courses**

-  **Home Rolled Turkey with Duck, cranberries & sage stuffing served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables**
-  **Roasted Vegetable Strudel with a Tomato & Basil sauce, served with Roast Potatoes & Seasonal Vegetables**
-  **Pan-fried Sea bass Fillet served on a basil Linguine**
-  **Loin of Lamb with sun dried tomato stuffing served with dauphinoise potatoes & Seasonal Vegetables**

## **Desserts**

-  **Christmas Pudding & Brandy butter**
-  **Chalk Pit Cheese & Biscuits**
-  **Fresh Fruit Salad with clotted cream**
-  **Pana cotta with a warm butterscotch sauce**

## **Coffee & Mince Pies**