

# Christmas Lunch Menu

Available Monday to Saturday from 12noon until 3pm throughout December 2010 (except Christmas Day, Boxing Day & New Years Eve)

## STARTERS

Roasted red pepper & aubergine stack with a pesto & roquette salad

Wild mushroom & tarragon soup served with homemade crusty bread

Homemade venison parfait served with a cheery compote & warm melba toast



## MAIN COURSE

Roast Norfolk turkey with apricot & walnut stuffing & all of the traditional trimmings

Baked salmon steak served with a piquant sauce & herb infused swede

Tortilla wrap filled with a bean ragout served with homemade potato wedges & crème fraiche

\*All these dishes will be served with roast & buttered new potatoes & fresh seasonal vegetables



## DESSERTS

Christmas pudding served with brandy sauce

Sticky toffee pudding served with Cornish clotted cream

White chocolate panacotta served with caramelised oranges

Freshly Ground Coffee served with homemade mince pies



## Any 2 courses - £17.50 per adult

(Children's portions of the above or call to discuss alternatives £9.50)  
£10 per guest non-refundable deposit required 14 days prior to visit

Please confirm your menu choices at least one week in advance of booking