

# Christmas Festive Lunches 2018

## Starters

Roast tomato, red pepper and thyme soup finished with crème fraiche and herb croutons (can be made DF & GF) V

Smoked ham hock, chicken and red onion terrine piccalilli served with toasted soda bread

Prawn and crayfish salad served with little gem lettuce, lemon and dill vinaigrette and a herb crostini DF

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## Mains

Roast turkey, chestnut stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables with natural roast jus CN, DF

Roast loin of pork stuffed with dates, red onion and sage stuffing, glazed apple fondant, roast potatoes and seasonal vegetables served in a Calvados jus CN DF

Pan seared sea bream, chervil creamed mash, grilled asparagus, crayfish beurre blanc GF

Cherry tomato and courgette tatin, glazed goats' cheese, rocket salad, black olives served with a tapenade dressing V

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## Desserts

Christmas pudding with a hot brandy sauce finished with a cranberry and walnut compote CN V

Poached pear served with a raspberry sorbet citrus set in a brandy snap basket GF DF

Warm chocolate brownie served with candied peanuts and vanilla ice cream CN