



CHRISTMAS DAY LUNCH 2009

TO START

Plated assiette of appetisers to include:
Home cured salmon gravlax, carpaccio of beef fillet, crayfish tails and cream of watercress shot served with home-made sun-blush tomato bread.

MAIN

Prime roast local turkey breast with home grown sage and onion stuffing, seasonal vegetables, chipolata, bacon, roast potatoes, and gravy made from turkey pan juices

Prime English rib eye steak with sauté potato, baby vegetable selection and green peppercorn sauce

Seared tuna steak over sweet potato chips and green beans with cream of coconut and mango sauce

Grilled goats cheese over tomato and red onion tahini salsa with soy noodles

DESSERT

Individual Christmas Pudding with Meringue summit and brandy butter sauce

or

Choux pastry bun filled with rum flavoured fresh cream served with Sweet chestnut mousse and clotted cream ice cream

or

Selection of Ice Creams or Sorbets

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Cheddar and Stilton with Celery and Biscuits

FOLLOWED BY

Coffee with Fresh Cream and Mince Pies

£65.00 per person

