



THE CASE

CHRISTMAS DAY LUNCH 2011

TO START

Plated assiette of appetisers to include:
Pork and ham terrine, home cured salmon gravlax,
stilton and port pate served with home-made 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 fillet steak with saute potato,
baby vegetable selection, brandy and
green peppercorn sauce

Fillet of halibut on a bed of crushed potato and
baby spinach with hollandaise sauce
Grilled goats cheese in puff pastry
over baby vegetables and potatoes
with red pimiento coulis

DESSERT

Individual Christmas Pudding with
Cornish clotted cream

Or

Belgium white and dark chocolate
Mascarpone cheesecake

or

Exotic fruit salad with
home made Bailey's ice cream

Cheeseboard selection with Celery and Biscuits

FOLLOWED BY

Coffee with Fresh Cream
and Mince Pies

£75.00 per person

£45.00 per child (under 12 years.)