

BOXING DAY LUNCHEON MENU 2007

£24.95 per person

Beef Consommé with White Onion & Gruyere Flutes
Salad of Marinated Tiger Prawns with Roast Peppers & Artichoke Hearts
Ham Hock & Toulouse Sausage Terrine with Pease Pudding
Twice Baked Crab Soufflé, Avocado Salad
Whole Baked Basil & Mozzarella Stuffed Tomato, Pesto Dressing (V)



*Roast Goose Breast, Caramelized Onion & Nutmeg Bread & Butter
Pudding, Roast Garlic Jus*
Venison Loin, Gooseberry Marmalade and a Shallot & Tarragon Jus
Seared Medallions of Monkfish, Brown Shrimp & Fennel Risotto
Slowly Roasted Pork Belly, Apple & Sage Compote and a Rhubarb Sauce
*Risotto of Butternut Squash, Sage, Rocket & Parmesan with Parsnip
Crisps (V)*

Selection of Fresh Vegetables



Steamed Christmas Pudding with Punch Sauce
Kahlua Coffee Cheesecake, Hazelnut Sauce
Coconut Crème Brûlée with Pineapple Relish
Apple & Vanilla Pie, Cranberry Compote, Sauce Anglaise
Camembert, Celtic Promise & Stilton Cheeses



Coffee and Chocolates
Christmas Crackers & Novelties

(V) - denotes Vegetarian dishes