



CHRISTMAS EVE LUNCH MENU 2019

BUTTERNUT SQUASH SOUP

Finished with Cream, Croutons and Baby Herbs

PRAWN IN MARIE ROSE SAUCE

On Crispy Shredded Cos

HAM HOCK TERRINE

With Home Made Piccalilli

SLICED CANTELOUPE MELON

With a Blue Cheese Mousse



STEAMED SUPREME OF SALMON

On Braised Lettuce

PAN FRIED BREAST OF CHICKEN

Stuffed with a Mushroom Mousse on a Tarragon Cream

ROAST LOIN OF PORK

With Apple Sauce, Crackling and Pan Juices

PAN FRIED DUCK BREAST

With Spiced Plum Sauce

PUMPKIN TORTELLI

In a light Sage and Tomato Sauce

ALL SERVED WITH PARMANTIER POTATOES AND VEGETABLE PANACHE



WARM MINCEMEAT FILO TART, RUM SAUCE PROFITEROLES

Filled with a Chantilly Cream topped with a Dark Chocolate Sauce

PASSION FRUIT POSSET

Topped with a Fruit Compote and a Baby Rum Baba

LINCOLN RED AND BRIE CHEESES, CRACKERS AND GRAPES



COFFEE AND MINI MINCE PIES

