

## **Festive Lunch Menu 2018**

### **Starters**

#### **Chestnut & Roasted Butternut Squash Soup**

Blue stilton croute

#### **Duo of Crayfish & Avocado**

Baby mix leaves, homemade dill mayonnaise

malted bread

#### **Tian of Salted Beetroot Carpaccio (V)**

Goat cheese & walnut dressing

### **Main Course**

#### **Traditional Roast Turkey**

Homemade Sage & onion stuffing, traditional gravy  
Seasonal vegetables, crispy roast potatoes in duck fat

#### **Slow cooked British Beef Sirloin with Rosemary**

Red wine sauce with thyme, Yorkshire pudding  
Seasonal vegetables, crispy roast potatoes in duck fat

#### **Saffron Risotto (V)**

Grana padana cheese and fresh rosemary

### **Desserts**

#### **Traditional Christmas Plum Pudding**

Homemade Brandy sauce

#### **Flourless Chocolate Torte**

Berry compote, fruity whipped cream

#### **Seasonal Fresh Fruit Salad**

Honeycomb ice-cream

\*\*\*

Freshly brewed coffee and mints