

2018 FAMILY LUNCH MENU

Sunday 16th December 2018
12.30pm start

Home made tomato and chorizo soup

Pan-fried scallops, butternut squash, watercress puree, crispy Pancetta

Curried chicken strips, mango mayonnaise, pineapple chutney, carrot and onion bhaji,
watercress and beansprout salad D G

Creamy garlic mushrooms, toasted brioche D G

Perl las and poached pear tart, beetroot coulis D G

Chicken liver pâté, bacon lardons, melba toast, red onion chutney D G

Roast Welsh turkey, sausage and bacon roll, cranberry and orange stuffing G

Roast beef and Yorkshire pudding G

Baked salmon, herb crust, prawn and crab cream D G

Wild mushroom and asparagus strudel, chive and tomato sauce G

All main courses served with carrots, broccoli, sprouts, new and roast potatoes

Christmas pudding, brandy sauce D G

Fresh fruit salad

Pistachio and raspberry Bakewell tart, vanilla crème fraiche, raspberry sorbet D G

Lemon and ginger cheesecake, honeycomb, crystallized ginger, salted caramel sauce D G

Vanilla crème brûlée, coffee and vanilla shortbread, Baileys shot D G

Chocolate and orange bombe, candied orange peel, baby meringue pieces,
chocolate sauce D

Cheese and biscuits DG

Mince pies DG

Freshly brewed tea/coffee and petit fours

£47.50 per person / £23.75 per child (aged 8 and under)

D - contains dairy

G - contains gluten