

CHRISTMAS DAY LUNCHEON - 2011 - £55.00 per person (A non-refundable deposit of £10.00 per person is required on booking with full payment being made by the 15th December) A pre-order is also required by the 15th December.

To Begin ...

- *Smoked Chicken, Pink Grapefruit & Avocado - with a meaux mustard and honey dressing and mixed leaves
- *Pan Fried Wild Caught King Scallops & King Prawns- garlic coriander, lemon butter, toasted ciabatta
- *Loch Fyne Oak Smoked Salmon - with potted brown shrimps, horseradish & orange crème fraîche, oatmeal bread
- *Baby Prawns & Crab Cocktail - a brandied Marie Rose Sauce, served with and oatmeal bread
- *Extra Smooth Parfait of Duck Livers- with Grand Marnier and beetroot relish, toasted brioche

To Continue

- *Traditional Roasted Norfolk Turkey - with a chestnut stuffing, chipolata sausage and bacon roll, winter root vegetables, goose fat roasted potatoes and sprouts with toasted almonds
- *Extra Mature Aberdeen Angus Beef Fillet Steak Rossini - cooked pink, a Madeira jus and foie gras, vegetables as above.
- *Duo of Lemon Sole & Scottish Salmon - with a champagne & shrimp beurre blanc, dauphinoise potatoes, brussel sprouts and broccoli, toasted almonds
- *Mediterranean Vegetable Wellington - a tomato and basil coulis, dauphinoise potatoes and honey glazed winter root vegetables

To Finish....

- *Traditional Christmas Pudding - with a brandied sauce
- *Exotic Fruit Pavlova - with a minted berry coulis
- *Chocolate Parfait with Grand Marnier - a hazelnut praline with Movenpick vanilla ice cream
- *Mixed Cheeses with fruit, nut and biscuits

Room for more! Americano Coffee and mince pie

