



CHRISTMAS DAY LUNCH

Adults £ 62.00 - Children under 10 £ 31.00 Served at 12-00 and 3-30
GARLIC MUSHROOMS WITH STILTON

~~~~~OR~~~~~

## MELON TUSCANY

Large melon wedge topped with prawns & maire rose sauce

~~~~~OR~~~~~

NORWEGIAN PRAWN & POACHED SALMON PLATTER

Served with a Brandied Marie Rose Sauce

~~~~~OR~~~~~

## PATE DE CAMPAGNE

Served with Cumberland Sauce and toasted Ciabatta Bread

~~~~~OR~~~~~

PAN SEARED CHICKEN LIVERS

Served with diced smoked bacon cooked in parsley butter

~~~~~THEN~~~~~

## HOME-MADE FRENCH ONION SOUP

~~~~~OR~~~~~

WINTER BERRIES & BRANDY SORBET

~~~~~THEN~~~~~

## TRADITIONAL FRESH ROAST TURKEY

Served with chipolata, bacon roll & savoury stuffing

~~~~~OR~~~~~

SLOW ROASTED SALMON CUT OF ABERDEEN BEEF

Served With Red Wine Bordelaise Sauce Or

Served With Yorkshire puddings & Gravy

~~~~~OR~~~~~

## RACK OF LAMB

Coated with a mint flavoured demi-glace sauce

~~~~~OR~~~~~

MUSHROOMS

Stuffed with ricotta cheese & baked in a creamy sauce

~~~~~OR~~~~~

## FRESH POACHED SALMON

Served on a bed of lemon - scented Spinach and drizzled with Peppered Hollandaise Sauce

~~~~~OR~~~~~

CARAMELISED LOIN OF PORK

Served with a sweet & sour sauce

~~~~~WITH~~~~~

## CHEFS CHOICE OF VEGETABLES & POTATOES

~~~~~THEN~~~~~

CHRISTMAS PUDDING & RUM SAUCE

~~~~~OR~~~~~

## A CHOICE OF HOMEMADE DESSERTS

~~~~~OR~~~~~

HOME MADE ALCOHOL INFUSED SORBET

~~~~~THEN~~~~~

## CHEESE BOARD AND CRACKERS

~~~~~THEN~~~~~

COFFEE & DINNER MINT

~~~~~THEN~~~~~

## MINCE PIES AND MANDARIN ORANGES