

**CHRISTMAS DAY  
CARVERY LUNCHEON MENU 2018  
£55.00 per person  
£27..50 per child 12yrs and under**

**SERVICE TIMES :  
12noon until 3.30pm**

**Selection of Canapés**

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**Leek & Potato Soup (V)**

warm bread roll & butter

**Goose Liver Pate**

Melba toast & fruit chutney

**Slices of Gressingham Duck Breast**

clementine, mango & pomegranate set on winter salad leaves,  
soft Quails egg and a lavender syrup

**Vodka, beetroot cured Gravlax Salmon**

fresh lime & Dijon dressing

**Buttersquash Ravioli (V)**

with a Chablis cream sauce and garlic ciabatta

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**FROM THE CARVERY**

**Traditional Roast Turkey**

chestnut stuffing, pigs in blankets & a rich pan jus

**Roast Leg of Pork**

crispy crackling, apple compote & a rich pan jus

**28 Day Aged Strip-Loin of Beef**

with Yorkshire Pudding, hot horseradish sauce and rich pan jus

**FROM THE GALLEY**

**Pan Fried Whole Sea Bream**

mussel & prawn shellfish bisque

**Vegetarian Ravioli (V)**

bound in a tomato & basil sauce topped with Parmesan shavings,  
& a side salad

**All Main Courses accompanied by a choice of seasonal vegetables & potatoes**

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**Citrus Torte**

with frosted raspberries

**Traditional Christmas Pudding**

with brandy sauce

**Sticky Toffee and Date Pudding**

with a butterscotch sauce

**Traditional Sherry Trifle**

topped with chocolate shavings

**Selection of Various Sorbets**