



# Christmas Menus

*1<sup>st</sup> to 31<sup>st</sup> December 2019*

## Menu 1

Cream of parsnip, celery & apple soup

Roast Norfolk turkey with chipolatas & bacon, served with chestnut stuffing, cranberry & bread sauces traditional roast potatoes & selection of seasonal vegetables

Christmas pudding, brandy sauce

Coffee, mince pies & stollen

£44.00 per person

## Menu 3

Ham hock & smoked chicken terrine, piccalilli

Roast sirloin of beef Lyonnaise with wild mushroom jus served with traditional roast potatoes & selection of seasonal vegetables

Sticky toffee pudding, clotted cream

Coffee, mince pies & stollen

£50.00 per person

## Menu 2

Smoked salmon & trout roulade, lemon and horseradish mayonnaise

Breast of corn-fed chicken 'Bruxelloise', Brussel sprouts & chicory, served with Château potatoes & selection of seasonal vegetables

Winter spiced bread & butter pudding, salted caramel ice cream

Coffee, mince pies & stollen

£44.00 per person

## Menu 4

Mulled wine cured salmon, radish salad, soft herb crème fraiche

Mint & mustard cushion of lamb with Madeira sauce, trio of onions, rissole potatoes, braised red cabbage & green beans

Chestnut pannacotta, pear & blackberry compote, brandy snap

Coffee, mince pies & stollen

£56.00 per person

## Vegetarian Menu

Brie & cranberry tart with roquette & balsamic, shallots & chives

Vegetable Wellington with Butternut Squash served with chestnut, spinach & mushroom sauce

£43.00 per person

We welcome enquiries from members who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of when preparing your meal

