



## CHRISTMAS DAY LUNCH MENU



### SCOTCH SMOKED SALMON

ROLLED WITH PRAWNS TOSSED IN LEMON AND SERVED WITH MARIE ROSE SAUCE

### GRILLED KING PRAWNS

WITH WHITE WINE, GARLIC BUTTER AND LEMON

### A FAN OF MELON

WITH A SELECTION OF EXOTIC FRUITS

### SLICES OF AUBERGINE

LAYERED WITH RATATOUILLE, TOPPED WITH MOZZARELLA AND TOMATO SAUCE



**TODAY'S CHEF SPECIAL GREEN SPLIT PEAS SOUP  
ORANGE SORBET**



### TRADITIONAL ROAST TURKEY

WITH CRANBERRY SAUCE, CHIPOLATAS AND STUFFING

### ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING

### PAN- FRIED FILLET OF SEA BASS

WITH STIR-FRIED VEGETABLES, NOODLES AND KING PRAWN IN A SWEET CHILLI SAUCE

### ROAST LEG OF PORK

SERVED WITH APPLE SAUCE



CHRISTMAS PUDDING SERVED WITH A BRANDY SAUCE

A SELECTION OF CONTINENTAL & ENGLISH CHEESES

APPLE PIE WITH CUSTARD \* CRÈME BRULE \* CAKE OF THE DAY



FILTER COFFEE & CHOCOLATE MINTS & MINCE PIES

PRICE £90.00 + 10% SERVICE CHARGE

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.  
If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)