



# Christmas Day Luncheon

Adults £75.00 Under 12's £36.00

*Medley of Melon & Strawberries with melon liqueur or strawberry coulis drizzle*

*Traditional Norwegian Prawn Cocktail, Marie Rose sauce & wholemeal bread & butter*

*Deep-Fried Tiger Prawns on a bed of seasonal leaves with a sweet chilli drizzle*

*Chef's Homemade Duck Liver & Cointreau Pâté served with melba toast*

*Grilled French Goat's Cheese salad with our very own raspberry dressing*

*Smoked Salmon Mousse served with melba toast*



*Chef's Homemade Tomato & Basil Soup topped with crispy croutons*

*Orange or Lemon Sorbet served in their skins*



*8oz Fillet Steak with a creamy peppercorn sauce*

*Poached Seabass Fillet stuffed with crayfish tails coated in a prawn & brandy sauce*

*Roast Norfolk Turkey Chipolata, seasoning & Yorkshire pudding*

*Roast Sirloin of Beef with Yorkshire pudding*

*Breast of French Duckling with a rich bramble sauce*

*3 Lamb Cutlets with an orange & rosemary sauce*

*Vegetarian Dish of Your Choice*



*A Selection of Desserts from our famous sweet trolley*

*Christmas Pudding with Rum Sauce*

*A Selection of Various Ice Creams*

*English & Continental Cheese & Biscuits*



*Tea or Coffee with Belgian chocolates*