



*Lands of Loyal*  
*Festive Menu 2019*

***Carrot, Orange & Coriander Soup***

*With a Crusty Roll & Butter*

***Cream of Chicken, Tarragon & Lemon Soup***

*With a Crusty Roll & Butter*

***A Cocktail of Sweet Melon & Mandarin***

*With Fromage Frais & Caramelised Figs ribboned with Cardamom Syrup*

***Greenland Prawn Cocktail with a Lime & Dill Dressing***

*With Brown Bread & Butter*

***Grilled Goats Cheese with Red Pepper & Pesto Tartlet***

*Garnished with Petit Salad*



***Traditional Roast Turkey with a Chestnut & Apricot Stuffing***

*Cranberry Compote, Smoked Bacon Wrapped Chipolata & Thyme Gravy,*

*Served with Roast Potatoes & Seasonal Vegetables*

***Venison Sausages with Juniper & Onion Gravy***

*With Braised Red Cabbage & creamed Potatoes*

***Roasted Red Peppers Stuffed with Mushrooms & Spinach***

*Topped with Crispy Camembert*

*Served with a Tomato & Basil Sauce & Salad*

***Baked Sea Bass Fillet, Lemon Butter & White Wine***

*With Roast Cherry Tomatoes, Seasonal Vegetables & Parsley Mash*

***Braised Steak in a Rich Red Wine & Shallot Gravy***

*Seasonal Vegetables & Potatoes*



***Traditional Christmas Pudding***

*With a Warm Boozy Sauce & Whipped cream*

***Rich Dark Chocolate Torte***

*With Chantilly Cream*

***Bailey's Creme Brulee***

*With Vanilla Cream*

***Strawberry Pavlova***

*With Chantilly Cream & Winter Berry Compote*

***Raspberry & White Chocolate Cheesecake***

*With Vanilla Cream*



***Tea, Coffee & Mints***

***Three Course Festive Menu***

***£34.95***

