

# Christmas Day

## FROM OUR KITCHEN TO YOUR OVEN

Let us take the hard work out of your Christmas Day lunch by preparing it all for you to collect on Christmas Eve 11.00am - 4.00pm.

Orders are to be placed and paid for in full by Tuesday 22nd December.

Adult £25 per person / Children £12.50

### STARTERS

Homemade chicken liver parfait served with plum and apple chutney and a mini tin loaf

Smoked salmon and fresh water prawns served with crisp leaf, Bloody Mary sauce and fresh lemon

### MAINS

Roast turkey with all the traditional trimmings of Yorkshire pudding, homemade pigs in blankets, seasonal roast potatoes, stuffing, rich jus, sprouts, parsnips, braised red cabbage and cranberry sauce

(V) Vegetable and halloumi roast loaf served with Yorkshire pudding, seasonal roast potatoes, stuffing, rich jus, sprouts, parsnips, braised red cabbage and cranberry sauce

### DESSERT

Black Forest torte served with a rich mulled red wine sauce

Traditional plum pudding served with brandy sauce

## CHILDREN'S CHRISTMAS LUNCH

### STARTER

Mini prawn cocktail with fresh water prawns, crisp lettuce, and homemade Marie-rose sauce

### MAIN

Roast turkey with all the traditional trimmings of, Yorkshire pudding, homemade pigs in blankets, seasonal roasted potatoes, stuffing, rich jus and vegetables and cranberry sauce

### DESSERT

Goopy chocolate fudge cake served with fresh cream or custard