

# Christmas Party Lunch Menu

## Chef's Homemade Soup of the Day

With savoury croutons

## Chicken Liver Parfait

With dressed leaves, festive chutney and highland oatcakes

## A Cocktail of Peeled Succulent Prawns and Smoked Salmon

Bound in a saffron and tomato concasse dressing

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## Traditional Roast Devonshire Turkey

Presented with accompaniments of bacon & sausage roll, chestnut seasoning, cranberry jam and rich pan gravy

## Lightly Grilled Fillet of Salmon

Complimented by a tartare cream sauce garnished with puff pastry fleurons

## Steak Imperial

A prime cut of rump steak slowly cooked in a forestier sauce, served upon a creamed horseradish crouton

## Wild Mushroom, Red Onion and Brazil Nut Tart

Finished with a watercress and nutmeg sauce

Served with Chef's Selection of Vegetables and Potatoes

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## Milk Chocolate and Bailey's Cheesecake

Served with Clotted cream

## Lemon Tart

With fresh raspberries and orange liqueur sauce

## Tropical Fresh Fruit Salad

Laced with a vanilla syrup

## Traditional Christmas Pudding

Served with Brandy cream sauce

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Freshly Brewed Coffee and Warm Mince Pies

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2 Courses £14.50

3 Courses £17.50

Prices are per person and inc VAT @ current rate