

# Boxing Day Luncheon

Roasted vine tomato, basil and parmesan soup  
*With toasted garlic croutons*

Sliced duck and orange paté  
*Served on balsamic baguette slices with red onion chutney*

Flaked smoked trout, mackerel and salmon  
*Set upon a lemon salad, with a horseradish dressing*

Baked button mushrooms  
*Filled with a mixed cheese mousse, on a toasted nut salad with chive crème fraiche*

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Roast leg of lamb  
*Cooked with rosemary and thyme, with a minted brandy gravy*

Roasted loin of pork  
*With apricot stuffing and a pan gravy*

Roast breast of chicken  
*Stuffed with asparagus and wrapped in bacon with a pan gravy*

Pan baked cod loin  
*Wrapped in spinach and parma ham, with a dill butter cream sauce*

Sautéed wild mushroom, leek and asparagus risotto  
*Served on a balsamic dressed salad*

All served with roast potatoes, buttered carrots,  
leeks and sugarsnap peas

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Bread and butter pudding  
*With dairy custard*

Honey pot peach and mango trifle  
*Topped with whipped cream*

Cream filled profiteroles  
*Coated with chocolate sauce*

Cheddar, brie and wensleydale  
*With grapes and savoury biscuits*

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Freshly brewed coffee  
*With mil chocolate truffles*

**£15.00 per person**

For reservations:- (01754) 762301  
£10.00 per person non-refundable deposit required

