

# *Christmas Lunch Menu 2022*

## *Starters*

*Chef's Creamed Soup of the Day*  
(Dairy, Celery)

*Poached Seafood Chowder with Homemade Brown Bread*  
(Dairy, Fish, Sulphites, Shellfish, Gluten, Celery)

*Crisp Fried Wedges of Brie with a Baby Leaf Salad and a Cranberry and Rhubarb Sauce*  
(Dairy, Gluten, Egg, Mustard)

*Sautéed Breast of Chicken and Mushroom Vol au Vent*  
(Dairy, Gluten, Sulphite)

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## *Mains*

*Roast Rump of Irish Hereford Beef with a Caramelised Onion, Thyme, and Merlot Jus*  
(Dairy, Celery, Sulphites)

*Roast Breast of Turkey and Honey Roast Ham with a Fresh Herb Stuffing and a Shallot and Shiraz Jus*  
(Dairy, Gluten, Celery, Sulphites)

*Grilled Escalope of Salmon with an Orange and Asparagus Hollandaise*  
(Dairy, Egg, Fish, Sulphites)

*Thai Red Vegetable Curry with Sticky Coconut Rice and a Crisp Popadom*  
(No Allergens)

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## *Desserts*

*Homemade Christmas Pudding with Brandy Butter, Custard and Vanilla Ice Cream*  
(Dairy, Gluten, Egg)

*Layered Christmas Selection Box Flavoured Mousse with Whipped Cream and Chocolate Cigar*  
(Dairy, Gluten, Egg)

*Warm Apple Pie with Custard, Cream, and Ice Cream*  
(Dairy, Gluten, Egg)

*Wild Berry Meringue Roulade with a Forest Fruit Compote*  
(Dairy, Egg)