



## FESTIVE LUNCH

Cream of Winter Vegetable Soup with croutons  
Traditional Roasted Turkey & Stuffing Ball with kilited chipolata and pan gravy  
Homemade Christmas Pudding with Rum Sauce  
Mince Pie & Coffee or Tea

**1<sup>st</sup> Dec, 7<sup>th</sup> Dec, 8<sup>th</sup> Dec, 14<sup>th</sup> Dec, 15<sup>th</sup> Dec**

## FESTIVE DINNER

Mushroom & Tarragon Pate with Melba toast and port chutney  
Roasted Chestnut and Parsnip Soup with croutons  
Traditional Roasted Turkey & Stuffing Ball with kilited chipolata and pan gravy  
Homemade Christmas Pudding with Rum Sauce  
Mince Pie & Coffee or Tea

**2<sup>nd</sup> Dec, 10<sup>th</sup> Dec, 21<sup>st</sup> Dec**

Classic Prawn Cocktail with Marie Rose Sauce & Brown Bread  
Spiced Parsnip & Red Pepper Soup with toasted cumin seeds  
Roast Rib of Beef, Yorkshire Pudding & Pan Gravy  
Sticky Toffee Pudding with warm toffee sauce & fresh cream  
Mince Pie & Coffee or Tea

**3<sup>rd</sup> Dec, 16<sup>th</sup> Dec, 22 Dec**

Wild Game Terrine with Apple & Cranberry Chutney  
Cream of Asparagus Soup with fresh parsley  
Honey & Orange Glazed Gressingham Duck Breast with redcurrant jus  
Steamed Gingerbread pudding with caramel sauce  
Mince Pie & Coffee or Tea

**9<sup>th</sup> Dec, 17<sup>th</sup> Dec, 23<sup>rd</sup> Dec**

## VEGETARIAN OPTION

Festive Wellington with Brie & Cranberry

**Dec**