



Christmas Day
Lunch Menu

2019

On Arrival the Christmas Day Platter to Share

Chefs Secret Recipe Chicken Liver Pate Served With a
Mango & Cranberry Sauce and Crisp Melba Toast.
Sliced Seasonal Fresh Melon with Forest Fruits
Smoked Salmon and Crayfish tails with a Small Crispy Salad and Lemon Garnish.

Followed By

A delicious bowl of fresh rocket and leek soup with creme fraiche

Main Course

Locally sourced Shank of Lamb Marinated with Fresh Mint and Milled Pepper.
Served with a Red Wine, Mint and Redcurrant Gravy.

Roast turkey, duck fat roasties, pigs in blankets and all the trimmings for that
Traditional Christmas Dinner.

Fillet of Fresh Sea Bass topped with a Lemon & Parsley crust
Finished with a creamy prawn and champagne sauce served with a lemon garnish.

Roast Vegetable and Brie Christmas Strudel Served on a Bed of Mixed Crispy Roasted Vegetables
and Served with a Mango and Drambuie Sauce.

British Rib Eye Beef Roasted with a Rock Salt and Milled Pepper Crust, with Real homemade
Yorkshire Puddings, Roasted Potatoes basted with Duck Fat and a Beef Stock Gravy.

Desserts

Traditional Christmas Pudding Served with Lashings of Brandy Sauce.
Delicious Forest Fruit Cheese Cake and Cream.
Chocolate Profiteroles Drizzled with a Belgian Chocolate Sauce.

To Finish

A Selection of Between the Borders Cheeses and Biscuits,
Fresh Filter Coffee with Mints and Mince Pies.
An not forgetting Nanna's Christmas Cake

All for the exceptional festive price of £65.00 per person