



CHRISTMAS DAY — LUNCH —

MELON WITH EXOTIC FRUITS

(Fanned Melon with Soft Exotic Fruits)

SMOKED SALMON WITH GAMBERETTI

(Layers of Smoked Scottish Salmon coated in Olive Oil and succulent Norwegian Prawns served on a bed of Iceberg Lettuce and topped up with Marie-Rose Dressing)

ZUPPA DI NATALE

(Veloute of Lentil, with hints of Turmeric, Cumin and Garlic, topped with Crispy Pancetta)



TRADITIONAL ROAST TURKEY AND TRIMMINGS

(Served with Chipolatas, Chestnut Stuffing, Cranberry Sauce, a rich Gravy and a selection of Fresh Vegetables)

ROAST SIRLOIN OF BEEF

(Served with Fresh Seasonal Vegetables, Roast Potatoes and Yorkshire Pudding)

FILLET OF SALMON

(Served with Prawns, White Wine and Cream Sauce and Fresh Vegetables)

CRESPELLE TREVIGGIANA (V)

(Pancake filled with Mixed Cheeses, Radicchio and topped with Bechamel Sauce)



CHRISTMAS PUDDING

(Served in a Brandy and Cream Sauce)

or

TIRAMISU

(Mouth-watering Italian Sweet)



COFFEE & AFTER DINNER MINTS

£75.00

(half price for children under 12 years)

CHRISTMAS CRACKERS PROVIDED