



## **THE LANDS END - CHRISTMAS 2017**

### **To start**

**Tomato and Basil soup with croutons (V)  
Duck and orange pate**

**Smoked salmon mousse with a soft mustard and dill centre  
Wholetail breaded scampi with tartare sauce**

**Baked Camembert with Cranberry (V)**

**All of our starters are served with crusty bread**

### **Mains**

**Roast breast of turkey with sage and onion stuffing, bacon wrapped chipolata, Yorkshire pudding, roast potatoes and a selection of seasonal vegetables (nut roast for a vegetarian option)**

**Salmon, parsley and lemon fishcakes with Hollandaise sauce served with a mixed salad and new potatoes**

**Brie and Beetroot Tart – shortcrust pastry tart filled with a creamy Brie sauce with a centre of beetroot and apple compote – served with a mixed salad and new potatoes (V)**

**Cumberland sausages with caramelised red onion gravy, mashed potato and a selection of seasonal vegetables**

**Venison, red wine and Portobello mushroom shortcrust pie with mashed potato and a selection of seasonal vegetables**

### **Desserts**

**Christmas pudding with brandy sauce**

**Salted caramel profiteroles with salted caramel sauce**

**Peanut butter chocolate fudge cake – chocolate sponge filled with peanut butter frosting and peanut butter cups**

**Lemon tart with fresh raspberries**

**Cheddar, Stilton and Brie with celery and biscuits**

**Coffee and chocolate mints**

**2 courses £19.25**

**3 courses £24.95**

**If the vegetarian option is not to your liking an alternative can be offered**

**Available from Friday 24<sup>th</sup>. November to Sunday 24<sup>th</sup>. December**

**If you can't make it before Christmas why not organise your party in January?**

**Our Christmas menu is available throughout January for parties of 10 or more.**

**Telephone 01189340700 to make a booking.**

**[www.thelandsend.co.uk](http://www.thelandsend.co.uk)**