



The Lands End – Christmas Day 2017

To start

**French onion soup topped with a cheesy crouton (V)
chutney (V)**

**Chicken liver and Clementine pate
prawns with sweet chilli and hoi-sin dips**

**Baked Camembert with caramelised red onion
Panko coated king**

**Antipasti – selection of cured meats with olives, caperberries,
sunblush tomatoes, extra virgin olive oil and Balsamic vinegar**

All of our starters are served with crusty bread and butter

Mains

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

Roast rib of beef served with a Yorkshire pudding, roast potatoes and a selection of seasonal vegetables

Salmon, parsley and lemon fishcakes with Hollandaise sauce served with dauphinoise potatoes and a selection of seasonal vegetables

Brie and Beetroot tart – shortcrust pastry tart filled with a creamy Brie sauce and a centre of beetroot and apple compote – served with dauphinoise potatoes and a selection of seasonal vegetables

Lamb shanks in minted gravy with creamy mash and a selection of seasonal vegetables

Desserts

Christmas pudding with brandy sauce

Peanut butter chocolate fudge cake – chocolate sponge filled with peanut butter frosting and peanut butter cups served with clotted cream

Salted caramel roulade— Soft meringue with a salted caramel filling - served with clotted cream

White chocolate and raspberry cheesecake

Cheddar, Stilton and Brie with celery, grapes, fruit chutney and a selection of biscuits

Coffee, petit fours and mini mince pies

Adult £56.95

Children up to 14 years of age £28.50

Small children catered for and charged accordingly

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