



## FESTIVE LUNCH

**Cream of Vegetable Soup**

*with fresh parsley*

**Traditional Roasted Turkey Breast**

*with kilted chipolata, stuffing ball and pan gravy*

**Homemade Christmas Pudding**

*with brandy sauce*

**Tea or Coffee**

*with homemade mince pies*

**23<sup>rd</sup> Nov | 26<sup>th</sup> Nov | 27<sup>th</sup> Nov | 30<sup>th</sup> Nov | 3<sup>rd</sup> Dec | 4<sup>th</sup> Dec | 5<sup>th</sup> Dec | 10<sup>th</sup> Dec | 11<sup>th</sup> Dec |  
12<sup>th</sup> Dec | 17<sup>th</sup> Dec | 18<sup>th</sup> Dec | 19<sup>th</sup> Dec | 28<sup>th</sup> Dec**

## FESTIVE DINNER

**Duck & Orange Pate**

*with pepper salad, French dressing & tomato chutney*

**Cream of Leek & Potato Soup**

*with chopped chives*

**Traditional Roasted Turkey Breast**

*with kilted chipolata, stuffing ball & pan gravy*

**Snow Dusted Winter Fruit Sponge**

*with fresh cream*

**Tea or Coffee**

*with after dinner chocolate*

**28<sup>th</sup> Nov | 6<sup>th</sup> Dec | 20<sup>th</sup> Dec | 23<sup>rd</sup> Dec**

**Chicken, Pancetta & Cranberry Terrine**

*with salad & caramelised onion chutney*

**Red Pepper & Butternut Squash Soup**

*with herb croutons*

**Steak Sauté & Portabella Mushroom**

*with roasted garlic pomme puree & Diane sauce*

**Mince Pie Cheesecake**

*with fresh cream*

**Tea or Coffee**

*with after dinner chocolate*

**22<sup>nd</sup> Nov | 13<sup>th</sup> Dec | 21<sup>st</sup> Dec | 22<sup>nd</sup> Dec**