



Christmas Lunch Menu



Freshly Sliced Fan of Galia Melon garnished with Seasonal Fruits and enhanced by a Coulis of Fresh Pineapple and Dark Rum. (V) (G)



Cocktail of Luxury Greenland Prawns and Crayfish served on a Cushion of Lettuce and complimented by a Piquant Seafood Sauce. (G) – without bread.



A Warm Winter Salad of Spicy Marinated Chicken and Crispy Bacon, enhanced by a Garlic, Chilli and Sesame Seed Dressing. (G)



Chef's Festive Home-made Honey Roasted Parsnip and Apple Soup, finished with Cream, Fresh Chives and Parsnip Crisps. (V) (G)



Chicken Liver Parfait flavoured with Cognac and accompanied by a Beetroot and Orange Chutney served with Warm Granary Toast. (G) – without toast.



Traditional Hand Carved Roast Turkey presented with an Apricot and Chestnut Stuffing, Chipolata Sausage, Bacon Roll, Cranberry Sauce and Roast Gravy. (G) – without sausage & stuffing.



Sautéed Fillet of Pork Tenderloin wrapped in Parma Ham, finished with a Creamy Apple and Whole Grain Mustard Sauce. (G)



Fillets of Fresh Sea Bass filled with a Smoked Salmon and Orkney Crab Meat Mousse, glazed with a Fresh Tarragon Butter Sauce. (G)



Pan Roasted Breast of Chicken, set on a Bubble and Squeak Potato Cake, complemented by a Shallot Red Wine Sauce. (G)



Baked Herb Pancakes filled with Broccoli Fleurettes, Yorkshire Leeks and Chestnut Mushrooms, gratinated with a Creamy Mature Cheddar Cheese Sauce. (V)

All Main Dishes served with a selection of Fresh Vegetables.



A Brandy Snap Basket filled with Dairy Vanilla Ice Cream and Fresh Fruit, presented on a Red Berry Coulis. (V)



Slice of Dark Chocolate and Orange Tart flavoured with Grand Marnier and crowned with Candied Zest. (V)



Crème Brûlée served with Amaretti Biscuits and a Compote of Poached Pears Soaked in a Calvados Syrup. (G) (V)



Loftsome Bridge's Own Traditional Christmas Plum Pudding, accompanied by a Creamy Rum Sauce.



Plate of Blue Stilton, Mature Cheddar, Cranberry Wensleydale and Brie Cheeses served with Tomato Chutney and Savoury Biscuits.



Light Cheesecake draped with a Tangy Lemon Curd and served on a Feathered Raspberry Sauce.



Freshly Brewed Filter Coffee or Tea and Chocolate Mints.

£25.50 Inclusive of V.A.T

Some of our dishes may contain certain allergens. Please ask if you require more information.

Donates

(V) ~ Vegetar

(G) ~ Gluten Free

This menu will be available from December 1st to 24th excluding Sundays.

