



BOXING DAY MENU 2010

Chef's Seasonal Soup Of The Day (V) (GF)

Melon and Pear Salad (V) (GF)
Fruited syrup, roquette

Seafood Platter (GF)
Smoked salmon, prawns, remoulade, fresh leaves, tomato dressing

From The Buffet:

Salmon Florentine (GF)
Salmon supreme, wilted spinach, creamy hollandaise sauce

Honey and Mustard Chicken (GF)
Chicken breast, whole grain mustard, honey dressing

Vegetable Cobbler (V) (N)
Rich vegetable casserole topped and baked with herb scones

Carved From The Trolley:

Traditional Roast Beef (GF)*
Derbyshire beef striploin, Yorkshire pudding, onion gravy

Rosemary Roasted Leg of Lamb (GF)
Whole leg of lamb, rosemary gravy

Choose From The Chefs Selection Of

Individual Desserts

Regional Cheeses (V) (N) (GF)*
Homemade chutney, toasted brioche

Traditional Christmas Pudding (V) (N)
Rum cream sauce

Freshly Brewed Coffee and Chocolate Mints

£29.00

**(V) Suitable for Vegetarians (N) May contain traces of Nuts (GF) Gluten free
(GF)* Can be adapted to Gluten free**

A discretionary service charge of 5% will be added to your bill

**Children under 3 are complimentary
Children aged 4-10 will be charged at half price
£10 per person non refundable deposit required within 2 weeks of initial booking
Final payment due on or before event**