



Christmas Day Luncheon 2009

Friday 25th December 2009
12 Noon – 1.30pm

Confit duck tortellini, duck consommé

* * *

Pan fried scallops, black pudding beignet, piccalilli

* * *

Mrs Botterill's free range turkey, traditional accompaniments

* * *

Nougat parfait, poached pear, mulled wine sorbet

* * *

Taste of home made Christmas pudding, brandy sauce

* * *

Vacherin & organic Stilton cheese,
celery, grapes and biscuits

Coffee and petit fours

A glass of champagne will be served on your arrival
£105.00 per person including vat



Full payment is required in advance as guarantee of the reservation