

Christmas day lunch menu 2009

Available in both the stroom and queens room restaurants

Smoked haddock, blue shell crab & chive fishcake, lemon & herb mayonnaise

Duck liver & wild mushroom paté, red onion marmalade, baguette croutons

Parisienne of Charentais melon with fresh berry fruits, port wine syrup

Deep fried brie, spiced pear & walnut chutney, coriander salad

Tomato & basil soup

.....

Traditional roast East Yorkshire turkey, seasoning, bacon roll, cranberry sauce, roasting juices

Roast rib of Aberdeen angus, wild mushroom fricassee, Bordeaux wine sauce

Calves liver & bacon, parsnip mash, red wine & thyme sauce

Root vegetable strudel with a light tomato & basil oil infusion

Duo of salmon & halibut loin with creamed leeks, Champagne & lobster sauce

All served with Chefs' selection of seasonal vegetables and potatoes

.....

Traditional Christmas pudding, rum sauce

Pecan & praline cheesecake, vanilla sauce

Pear & almond parfait, honey tuille, mango & passion fruit coulis

Dark chocolate & orange tart, hazelnut base, pistachio Ice-cream

English blue and white Stilton with celery, grapes, chutney and biscuits

.....

Coffee & mince pies

Please note:- All three courses must be pre-ordered

Adults £60 per person

Children's menu for under 12 £30