



CHRISTMAS DAY 6 COURSE LUNCH MENU 2016

Selection of Canapés on arrival

Home Made Roast Parsnip Soup

(V) Half Galia Melon, *filled with Winter Berries and Fresh Mint*

Traditional King Prawn Cocktail

Chicken Liver Pate with Toast and Sweet Pickle

Pan Fried Fillet of Sea Bass in a Honey and Olive Oil Marinade, finished with a squeeze of Lemon

Christmas Carvery

Roast Cheshire Turkey, Roast Sirloin of Beef, Stuffed loin of Pork, Honey Roasted Ham

Roast Potatoes, Mashed Potatoes, Honey Roasted Root Vegetables, Cauliflower, Sprouts, Spring Cabbage, Yorkshire Pudding, Pigs in Blankets, Stuffing and Gravy

(v) Goats Cheese Wellington, Spinach, Roast Peppers wrapped in Pastry, Served with a Napolitana sauce

Xmas Pudding with Brandy Sauce

Christmas Boozy Trifle with Fruit

Ice cream with Fresh Fruit

Hot Chocolate fudge Cake and Ice cream

English and Continental Cheeses

Tea/Coffee and Mints

£59.00 per person, Children Half Price ages 2-10 . All tables are asked to arrive by

12.00pm, to be served from 12.30pm. Last serving will be at 1.30pm. Pre- order your choices by the 11 th Dec. Deposit £10 per head non refundable and non transferable

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