

A Slice of Lyme Christmas Menu

2018

tel 01395442628



3 courses

£25.00pp evenings

£20.25pp lunchtimes

2 courses

£20.25pp evenings

£16.00pp lunchtimes

Pork, Pistachio and Apricot Terrine

Potato and Corn Chowder

Field Mushroom grilled with a Stilton, Garlic and Parsley Butter Stuffing

Freshly Battered Fish Goujons with a Homemade Tartare Sauce

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Roast Turkey with Bacon wrapped Chipolata and Herb Stuffing

Roast Beef and Yorkshire Pudding

Supreme of Chicken with a Fresh Oregano, Roasted Garlic, Smoked Paprika and Tomato Sauce with Parmesan Shavings

Pan Fried Fillet of Red Snapper with a Dill and Chive Cream Sauce

Brazil and Cashew Nut Roast with a Chestnut Stuffing and Red Wine Sauce

(all mains served with roast potatoes and seasonal vegetables)

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Christmas Pudding with a Brandy Sauce

Black Forest Brownie Trifle

Vanilla Caramel Poached Pears with Creme Fraiche

Selection of Marshfield Dairy Icecream

Cheese and Biscuits

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This menu is available from 1st Dec to 24th Dec. All choices should be pre-ordered at least 1 week before the date of the booking. A £5.00 per head non-refundable deposit is payable at the time of booking.