

# Judges Christmas Day Luncheon Menu - Courtyard Suite

## *“Bubbly” and Canapés*

\*\*\*

### *Amuse Bouche*

*Winter Vegetable Soup, with honey*

\*\*\*

### *Starters*

*Sweet Cured Salmon, pak choi, sorrel, croûtons, crème fraîche*

\*\*\*

*Feta Cheese, marinated onion, frisée and tomato chutney*

\*\*\*

*Local Game Terrine, apple textures*

\*\*\*

*Platter of Seasonal Fruit and Melon, mulled wine syrup*

### *Intermediate*

*Sorbet*

### *Main Courses*

#### *Roast Breast of Turkey*

*Yorkshire pudding, rolled leg, pork stuffing, roast potatoes, parsnips, sprouts, carrots*

\*\*\*

#### *Roast Sirloin of Beef*

*Yorkshire pudding, roast potatoes, mixed vegetables, pan gravy*

\*\*\*

#### *Herb Crumbed Cod Loin*

*braised potato, prawn, white wine cream and curly kale*

\*\*\*

#### *Roasted Vegetable Hotpot*

*mashed potatoes, seasonal leaves*

### *Desserts*

*Individual Christmas Pudding, brandy crème anglaise*

\*\*\*

*Lemon Pannacotta, sweet vanilla winter berries*

\*\*\*

*Chocolate Truffle Torte, Chantilly cream*

\*\*\*

*Selection of Yorkshire Cheeses and biscuits*

*Coffee, Mince Pies and Homemade Christmas Cake*

***Christmas Day Lunch in Courtyard £84.50 per adult including “Bubbly” on arrival***

***£42.25 per child (under 3’s go free) Bouncy Castle, Children’s Entertainer***

***All prices are inclusive of VAT***

*Major allergens intentionally used as ingredients are:*

*celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide*

*Please make your waiter aware of any known allergies or special dietary requirements.*

*Lunch is served at 1.00pm.*