

CHRISTMAS LUNCH AT HOME

STARTER	homemade soup (500ml)	5
	chicken liver parfait (150g)	6
	tempura prawns	12
	chilli dip	
	smoked mackerel pate (150g)	6
MEATS (FROM THATCHAM BUTCHERS)	beef - sirloin joint (2.5kg)	tba
	beef - wellington (serves 4) (made by 5 bells)	85
	gammon joint (2kg+)	tba
	lamb - leg of lamb (2kg)	tba
	lamb - rolled saddle	tba
	pork - loin boneless (2.5kg)	tba
	turkey breast wrapped in bacon	tba
	turkey breast - pork, apple & cranberry	tba
	turkey breast - stuffed pork, sage & onion	tba
VEGGIE	christmas nut roast (serves 2)	10
	butternut squash wellington (serves 2/3)	30
GARNISH	Christmas garnish for 4 (roast potatoes, parsnips, carrots, brussels, red cabbage, sweet potato puree)	30
	pigs in blankets (8)	14
	cauliflower cheese (4)	8
	gravy - turkey (500ml)	8
	gravy - meat (500ml)	10
	gravy - veg (500ml)	4
	stuffing log - sage & onion (serves 4)	10
	stuffing log - chestnut, cranberry & bacon (serves 4)	12
	sauce - cranberry & port (200ml)	4
	sauce - apple (200ml)	4
	sauce - horseradish (200ml)	4
	sauce - bread (200ml)	3
	sauce - mint (200ml)	3
	PUDDINGS	blondie - white chocolate & raspberry (serves 4/6)
brownie (serves 4/6)		14
basque cheesecake (serves 6/8)		16
sticky toffee pudding spiced caramel sauce		14
Christmas pudding (serves 6)		15