

CHRISTMAS DAY LUNCH 2019
BORDERS RESTAURANT

Lunch served at 12.45 p.m.

Pianist performing Seasonal & popular tunes on our Grand Piano

MENU

Bucks Fizz and Canapes on arrival

Lobster Cocktail with Marie Rose sauce & Mediterranean prawns (gf)

Smooth Duck Liver & Grande Marnier Pate served with orange compote & toasted brioche

Roasted vine Tomato & basil Soup (v veg df & gf)

Roast Breast of Turkey with sage & onion stuffing, chipolata, bacon and cranberry sauce (gf)
served with Roast Potatoes, roast Parsnips, Carrots & Brussel Sprouts

Fillet of Beef served on a crouton in a rich Sherry and cream sauce with mushrooms
served with Roast Potatoes, roast Parsnips, Carrots & Brussel Sprouts

Pancake Cannelloni

Savoury pancake filled with spinach & ricotta cheese in a cheese & tomato sauce (v & gf)
served with Broccoli & parsley Potatoes

Christmas Pudding with marinated cherries and white Brandy custard (gf & v)

Meringue Nest filled with soft fruits, vanilla ice cream & whipped cream,
drizzled with mango & blackcurrant sauces (gf & v)

English & Continental Cheeses with red onion relish & biscuits (v)

Coffee & Petits Fours

Christmas Crackers on the tables

£75.00

CHILD MENU £32.00

For Children under 11 years

Melon Pearls with soft fruits

Roast Breast of Turkey with all the trimmings, vegetables & potatoes
Vanilla Ice Cream with raspberry sauce & chocolate sauce

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.

If you wish to make a booking we will require a deposit of £30 per person.

Deposits are non refundable in the event of reduction in numbers, cancellation or non attendance.

We will need your food order no later than the 9th December

v= Vegetarian veg = Vegan df = Dairy Free gf = Gluten Free