

# Boxing Day Lunch 2009

## To Start

Soup of the Day

Chef's Homemade Breads

Smoked Duck

Orange and Carrot Ribbon Salad with Honey and Mustard Dressing

Open Lasagne

Ratatouille, Rocket and Pesto Dressing

Assiette of Salmon

Smoked Salmon Roulade, Salmon Mornay and Hot Roast Salmon

## Main Course

Roast Rump of Beef

Served with Roasted Potatoes, Yorkshire Pudding and Seasonal Vegetables

Roast Dingley Dell Pork Belly

Roasted Potatoes and Seasonal Vegetables

Herb Crusted Southwold Cod

Sautéed Potatoes, Wilted Spinach and a Chive and Tomato Beurre Blanc

Lincolnshire Poacher Cheese and Chive Soufflé

Warm New Potato Salad and Herb Oil

## Dessert

Traditional Bakewell Tart

Caramel Syrup and Vanilla Ice Cream

Warm Sticky Toffee pudding

Toffee Sauce and Vanilla Ice Cream

Bitter Chocolate Tart

Confit Orange and Pistachio Ice Cream

A Selection of Fine British Cheeses

Walnut Bread, Oatcakes and Chutney

## Coffee and Petit Fours

**£24.95 per adult guest and £16.95 for children under 12**

£10.00 deposit required per person – final balance to be deducted for each party on 1<sup>st</sup> December 2009. All payments are non-refundable.