



**Boxing Day Lunch Menu**  
**Wednesday, 26<sup>th</sup> December 2012**

Duck and bamboo shoot spring roll with raw papaya salad and chilli coriander dip

Classic oak wood smoked salmon with shallots and capers

Slice of chicken and green pistachio terrine with tomato and raisin chutney

Warm three bean salad with olives and feta cheese, balsamic vinegar

Tomato and coriander broth with dash of mint relish



Herb infused breast of Guinea fowl served on bed of puy lentil ragout and thyme jus

Char-grilled sirloin of beef with grilled tomato, garlic field mushroom, fat chips and rich green peppercorn sauce

Pan-fried fillet of brill with garlic wilted spinach, saffron new potatoes and seafood stew

Skewers of marinated tiger prawns and salmon served on lemon and parsley rice, pickled salsa

Smoked cheese gratinated casserole of Mediterranean vegetables



Christmas pudding and apple strudel with vanilla Madagascar ice cream

Chocolate, orange and honey crème brulee with winter fruit compote

Black currant panacotta with chilled peach and lemon grass soup

Guernsey farmhouse cheese platter

(Suffolk Gold, Suffolk Blue, Frie'dor, Smoked cheddar and extra matured cheddar)

Le Hechet farm ice cream



Freshly ground coffee and mince pies

£24.50

