

2012 Festive Party Multi Choice Lunch Menu

£14.50

Mint and yoghurt marinated chicken tamarind with mango chutney

Crayfish and smoked halibut cocktail with marie rose and avruga caviar

Serrano ham wrapped ham hock and caper berry terrine with homemade chunky chutney

Trio of galia melon with cassis sorbet and raspberry coulis

Crabcake with a lemon coriander dip

Panko crusted Brie wedge served with rocket leaves and cranberry sauce

Tomato and basil soup served with crusty bread



Traditional roasted turkey served with market vegetables and seasonal trucklements

Eight hour slow braised lamb shoulder set on horseradish mash with spearmint jus

Hoi sin and plum marinated wing of skate with stir-fried pokchoi and soft soy noodles

Cajun spiced chargrilled breast of chicken, warm chickpea salad, coconut and tamarind gravy

Thai style tiger prawn curry served with lemon and basil rice

Red pepper and feta cheese Wellington

Wild mushroom risotto with fresh parmesan flakes



Apple and cinnamon strudel with vanilla Madagascar ice cream

Eggnog cheesecake with blackberries and mint

Figgy pudding served with Brandy butter sauce

Chocolate and orange crème brulee with lemon yogurt cream

Treacle tart with Guernsey clotted cream and raspberry ripple ice cream

Black currant mousse with framboise jelly

La Grande Mare cheese platter with celery, grapes and water biscuits



Freshly ground coffee, mince pies
Crackers & Party poppers



Sleepover Offer

Overnight accommodation £38.00 per person per night
Including cooked breakfast and
Use of the indoor pool