



Christmas Day Menu

Prosecco & Canapes on arrival

STARTERS FROM THE BUFFET TABLE

Chef's choice of seafood & cold meats including: Oak smoked & whole poached salmon, Norwegian prawns, crevettes, lobster & crab.

Roast parsnip & apple soup (V VE)

Homemade pates, salami, pastrami, garlic & herb sausage, selection of chef's salads & fruit platter

MAIN COURSE

Herb roasted turkey (GFO)

Seasonal trimmings, pan juices

Beef medallions (GF)

Served with balsamic & thyme potato, creamy green peppercorn sauce

Braised leg of lamb (GF)

Served with five beans, tomato & herb confit, red wine & rosemary jus

Pan seared fillet of brill (GF)

Served with asparagus, champagne & prawn beurre blanc

Nut roast (V VEO)

Served with roast potatoes, seasonal vegetables & vegetarian gravy

Mushroom stroganoff (V GF)

Served with steamed rice

CHEF'S SELECTION OF DESSERTS

Including Christmas pudding & cheese platter with grapes & biscuits

Followed by tea, coffee & mince pie

£80.00 per person

A pre order is required for the main course only
Deposit of £40.00 per person payable on booking.
Children's menu available on request.

To book call reception on 01481 727793
or email reception@lescotils.com

