

CHRISTMAS DAY LUNCH 2018

BORDERS RESTAURANT

£75.00

Lunch served at 12.45 p.m.

Pianist performing Seasonal & popular tunes on our Grand Piano

MENU

BUCKS FIZZ AND CANAPÉS ON ARRIVAL

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

Roasted Butternut Squash Ravioli with wilted spinach, lemon butter sauce & cheese croutons (V)

Broccoli & Stilton Soup (V & GF)

Roast Breast of Turkey with sage & onion stuffing, chipolata, bacon and cranberry sauce (GF)

Roasted Fillet of Beef sliced & served with a rich red wine & balsamic sauce (GF & DF)

CRESPOLINI

Savoury pancake filled with spinach, asparagus & ricotta cheese in a cream & cheese sauce (V & GF)

Main Courses served with Roast Potatoes, roast Parsnips, Carrots & Brussel Sprouts

Christmas Pudding with marinated cherries and white Brandy custard (GF)

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

English & Continental Cheeses with red onion relish & biscuits

Coffee & Panettone fingers

Christmas Crackers on the tables

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

GIUSEPPE'S RESTAURANT AT HIGH ROCKS



CHRISTMAS DAY LUNCH 2018

THE GREAT HALL BARN

£50.00

Lunch served at 2 p.m

BUCKS FIZZ ON ARRIVAL

BROCCOLI, ASPARAGUS & CHEESE QUICHE

served on a bed of fine leaves dressed with olive oil & lemon (V)

PRAWN DELICE

Prawns in Marie Rose sauce on a bed of shredded lettuce,
draped with a slice of smoked Salmon (GF)

ROAST BREAST OF TURKEY

with sage & onion stuffing, chipolata, bacon & cranberry sauce
served with Roast Potatoes, roast Parsnips, Carrots & Brussel Sprouts (GF)

ROAST BEEF & YORKSHIRE PUDDING

served with Roast Potatoes, roast Parsnips, Carrots & Brussel Sprouts

CRESPOLINI

Savoury pancake filled with spinach, asparagus & Ricotta cheese,
in a cream & cheese sauce (V & GF)

CHRISTMAS PUDDING

with marinated cherries & white Brandy custard (GF)

CHOCOLATE & RASPBERRY TORTE

Chocolate sponge topped with chocolate mousse, raspberries & fruit coulis (GF)

COFFEE

Panettone fingers

Christmas Crackers on the tables

CHILD MENU £27.50 For Children under 11 years;

Melon Cocktail

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

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If you wish to make a booking we will require a deposit of £25 per person

(deposits are non refundable in the event of reduction in numbers, cancellation or non attendance)

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