

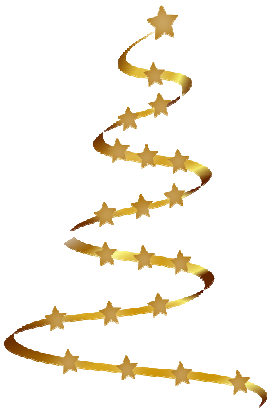
Stanton Lakes Restaurant

Festive Menu 2017

Served from Tuesday 5th to Friday 22nd December (excluding Sundays)

Lunch from 12.00pm to 2.30pm

Evenings from 6pm to 9pm



Starters

- chef's homemade spiced carrot & coriander soup with fresh baked bread (*gf) (v)
- traditional prawn cocktail with marie rose sauce & served with brown bread & butter (*gf)
- warm goat's cheese garnished with walnut & served on dressed leaves (gf)
- creamy garlic mushrooms served on baked ciabatta (*gf) (v)

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Main Course

- traditional roast turkey with sage & onion stuffing, served with bacon wrapped chipolata sausage, honey roasted parsnips, roast potatoes & red wine gravy
- roast topside of beef with Yorkshire pudding & roast potatoes served with red wine gravy
- creamy cheese, ham & leek pie served with mashed potato
- oven roasted salmon with a tomato & basil sauce served with herb roasted new potatoes (gf)
- Mediterranean vegetable & feta cheese herby crumble served with garlic ciabatta (v) (*gf)
- main courses are served with a medley of seasonal vegetables*

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Desserts

- traditional spiced christmas pudding with brandy sauce
- honeycomb cheesecake served with pouring cream
- belgian waffle served with syrup, chocolate sauce & vanilla ice cream
- strawberry & vanilla ice cream with raspberry coulis (gf)
- cheese board with crackers, celery & grapes

Lunch @ £18.50 per person

Dinner @ £23.50 per person

A non-refundable deposit of £5.00 per person is required on booking
& pre-orders are required a minimum of two weeks prior to the function

Please note that the kitchen uses **allergens** in the preparation of some dishes & the menu may be subject to change
Please let us know in advance of any special dietary requirements

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