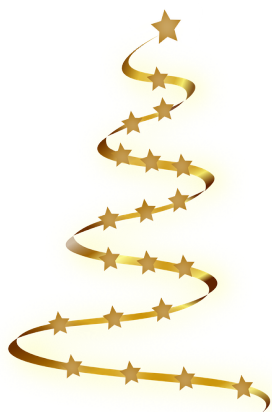


Festive Menu 2018 @ Stanton Lakes



Served from Monday 3rd to Friday 22nd December (excluding Sundays)

Lunch from 12.00pm to 2.30pm

Evenings from 6pm to 9pm

Starters

chef's homemade butternut squash soup, fresh baked bread (v) (gfa)

double baked cheese soufflé, dressed salad leaves (v)

smoked mackerel salad with beetroot & horseradish dressing (gf)

chef's coarse pork & liver pâté, onion chutney, ciabatta (gfa)

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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, Yorkshire pudding, roast & mashed potato, honey roasted parsnips, gravy

lime, chilli & ginger glazed salmon, sautéed potatoes, mixed green vegetables (gf)

roasted root vegetable risotto with sage, served with garlic ciabatta (v) (gf)

main courses are served with a medley of seasonal vegetables unless otherwise stated

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Desserts

traditional spiced christmas pudding with brandy sauce

chocolate cheesecake served with pouring cream

vanilla ice cream with berry coulis (gf) (dfa)

cheese board with crackers & celery (gfa)

Lunch @ £18.95 per person

Dinner @ £24.95 per person

A non-refundable deposit of £10.00 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

CHAT | RELAX | LAUGH | EAT | FRIENDS