



Hassop Hall Hotel

Luncheon

BOXING DAY 2010

Morecambe Bay Potted Shrimps with Lemon
Melon with Berries, Figs and a Crème de Cassis Coulis
Crispy Confit of Duck with Cumberland Sauce and a Green Leaf Salad
Cocktail Normandy (*medley of salmon, apple, crab and prawns*)

or

Smoked Chicken and Avocado Salad
with Bacon and Orange & Honey Dressing

Tomato and Roasted Red Pepper Soup

Oven Roasted Salmon with Sauce Bernaise
Roast Aylesbury Duckling with Orange Sauce and Sage & Onion Stuffing
Roast Loin of Pork with Apple Sauce & Savoury Yorkshire Pudding
Roast Leg of Hassop Lamb stuffed with Garlic and Rosemary

Roast Sirloin of English Beef
Yorkshire Pudding Horseradish Sauce

or

Field Mushrooms stuffed with Ratatouille and topped with Mozzarella
Parsley New and Chateau Potatoes
Broccoli Polonaise Glazed Carrots Fine French Beans

Home Made Puddings from the Trolley

Stilton, Cheshire or Brie Assorted Biscuits and Celery

Freshly Filtered Coffee Turkish Delight

Champagne Cocktail

2009 Echeverria Chardonnay

2008 Niersteiner Gutes Domtal

2008 Echeverria Cabernet Sauvignon

£88.95 each nett (£75.70 + £13.25 VAT) including Christmas Crackers

A deposit of £65.00 per person would be appreciated.

This menu may change without notice

As far as it is possible to ascertain, none of our dishes contain genetically modified ingredients but may contain nut products