



Hassop Hall Hotel

Luncheon

NEW YEAR'S DAY 2012

Parma Ham with Figs
Goats Cheese Samosas with Olives, Sundried Tomatoes and Basil
Smoked Chicken Salad
*(bacon, anchovies, toasted pine nuts, mixed salad, croutons
and caesar dressing)*

or

Cocktail Normandy
(medley of salmon, apple, crab and prawns)

Cream of Vegetable Soup

Grilled Fillet of Salmon served on a Julienne of Vegetables
with Champagne Sauce
Roast Aylesbury Duckling with Orange Sauce and Sage & Onion Stuffing
Roast Loin of Pork with Apple Sauce and Savoury Yorkshire Pudding
Roast Leg of English Lamb with Redcurrant Jelly
Roast Sirloin of Prime English Beef
Yorkshire Pudding Horseradish Sauce

or

Roasted Butternut Squash Risotto with Parmesan Shavings
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

*£56.50 each nett (£47.09 + £9.41 VAT) including Christmas Crackers
A deposit of £40.00 per person would be appreciated.*

This menu is subject to change without notice.

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