

CHRISTMAS 3 COURSE LUNCH

3 COURSES WITH MINCE PIES, TEA OR COFFEE

FESTIVE TABLE WITH CRACKERS & TABLE SERVICE

£30 PER PERSON | BOOKING ESSENTIAL - FROM 12PM | GROUPS OF 10+

TO START

Chestnut, Bacon & Parsnip Soup
with crispy parmesan ravioli and warm focaccia

Melon, Walnut & Rocket Salad
balls of melon tossed with rocket & walnuts with a deep raspberry dressing

Ham Hock & Pea Terrine
with a red onion marmalade, mixed leaf salad and toasted sourdough

MAIN COURSE

Roast Turkey Roulade
served with sausages wrapped in bacon, stuffing, cranberry sauce, bread sauce, roast potatoes and seasonal vegetables

Salmon Steak
on a bed of creamed leeks with seasonal vegetables

Spiced Vegetable & Camembert Pie
accompanied by seasonal vegetables and creamy mashed potatoes

DESSERT

Christmas Pudding
with homemade brandy sauce

Lemon Meringue Cheesecake
a sharp lemon cheesecake on a raspberry shortbread base finished with torched meringue

Warm Chocolate & Caramel Brownie
a rich caramel brownie, served warm with banana ice cream & pecan nuts

TO FINISH

Freshly Brewed Speciality Tea or Freshly Ground Coffee
& Homemade Mince Pies

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