

alderford

lake café walks plants events



Christmas Lunch Menu 2019

Patchwork Pate

Apricot, Duck & Brandy Pate served with a Fig Chutney & warm toast.

Crab Bisque

A rich creamy Crab soup flavoured with Brandy, Fennel & Saffron accompanied by a warm roll.

Slow Baked Mushrooms

A ramekin of slow baked Mushrooms cooked in Crème Fraiche & Garlic served with toasted sourdough bread

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A Traditional Turkey Breast

Pigs in blankets, Bread sauce, Sage & Onion stuffing, Cranberry sauce & homemade Gravy

A Baked Fillet of Salmon

Cranberry, Sage and breadcrumb crust accompanied with a Lemon Hollandaise sauce.

Vegetable Strudel

Fresh roasted seasonal Vegetables, Cranberries & Rosemary, wrapped in a case of filo pastry with a Port sauce.

All served with seasonal vegetables

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Gill's Christmas Pudding

served with Brandy sauce or pouring cream.

Homemade Chocolate Brownie

with a hot Fudge sauce & Vanilla ice cream.

Lemon Meringue Roulade

with Clementine segments in Cointreau.

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Tea or coffee

2 courses £22 3 courses £27

Pre booking essential

Selected dates throughout December

2nd, 6th, 9th, 11th, 13th, 16th, 18th & 20th

Selection of wines, beers & soft drinks are available to purchase



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Please advise us if you have any dietary requirements when you make your booking.