



MAES MANOR HOTEL
CHRISTMAS LUNCH

STARTERS

TOMATO AND RED PEPPER SOUP

(SERVED WITH A CRUSTY BREAD ROLL)

VENISON TERRINE

(SERVED WITH TOMATO AND RED ONION CHUTNEY)

BRIE AND CRANBERRY TART

(SERVED ON A BED OF LAMBS LETTUCE)

PRAWN COCKTAIL

(SERVED WITH WHOLEMEAL BREAD AND MARIE ROSE SAUCE)

MAIN COURSE

ROAST TURKEY

(SERVED WITH SAGE AND ONION STUFFING, SEASONAL VEGETABLES AND HOMEMADE GRAVY)

ROAST BEEF

(SERVED WITH A HOMEMADE YORKSHIRE PUDDING, SEASONAL VEGETABLES AND HOMEMADE GRAVY)

PAN FRIED SALMON

(SERVED WITH A FRESH LEMON SLICE, SEASONAL VEGETABLES AND HOLLANDAISE SAUCE)

VEGETABLE WELLINGTON(V)

(SERVED WITH SEASONAL VEGETABLES AND HOMEMADE GRAVY)

DESSERTS

CHEESE AND BISCUITS

(SERVED WITH A SELECTION OF ASSORTED CRACKERS)

CHRISTMAS PUDDING

(SERVED WITH BRANDY SAUCE)

BAILEYS CHEESECAKE

(SERVED WITH POURING CREAM OR ICE-CREAM)

SHERRY TRIFLE

(SERVED WITH POURING CREAM OR ICE-CREAM)

CHOCOLATE TORTE

(SERVED WITH POURING CREAM OR ICE-CREAM)

FINISH OF YOUR MEAL WITH A TEA OR COFFEE AND A WARM MINCE PIE

HOPE YOU HAVE A GREAT CHRISTMAS FROM ALL THE STAFF AT
MAES MANOR HOTEL