

*CHRISTMAS LUNCHEES 4<sup>th</sup> , 10<sup>th</sup>, 11<sup>th</sup>, 13<sup>th</sup>, 16<sup>th</sup>, 17<sup>th</sup>, 19<sup>th</sup>*

*Beef Tomato filled with assorted seafood bound in a dill Marie rose*

*Chefs Homemade Soup of the day*

*Fresh roasted Fig filled with goat's cheese encased in Serrano ham dressed with leaves and Serrano ham and drizzled with orange syrup*

***Roast Turkey***

*Freshly Roasted local Turkey served with pigs in blankets, roast potato stuffing and a rich gravy (Carved in the room)*

***Salmon Parcel***

*Fresh Salmon topped with rice, dill and egg encased in filo pastry*

*accompanied by a spinach cream sauce*

***Root Vegetable Tarte tatin***

*with blue cheese and nuts*

***Game casserole with a rich port sauce***

*All served with a medley of Fresh vegetables and Rosemary new potatoes*

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*Christmas pudding served with a brandy sauce*

*Orange pannacotta*

*Brandy snap basket with a white chocolate mousse and a blueberry compote*

*Freshly brewed Tea and coffee*

***PRICE £19.00 TWO COURSES £23.00 INCLUDES CRACKERS***

*For Further information or to book contact Sally Bryan 01242 572532*

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