

NORTHOP HALL

COUNTRY HOUSE HOTEL &
CHEQUERS RESTAURANT

CHRISTMAS DAY LUNCH 2010

12.00 - 2.30PM

STARTERS

Courgette & Chilli Soup

With Chilled Crème Fraiche Bruscetta

Smoked Chicken, Duck & Rabbit Terrine

With a Roasted Chestnut Dressing

Potted Crab Tian, Wholemeal Croute Dressed Shoots

With Citrus Mayonnaise

Trio of Melons

With Basil Jelly & a Warm Rose-Hip Syrup

MAIN COURSES

Traditional Roast Turkey

With Bacon Roll, Stuffing & Fresh Cranberry Compote

Winter Venison Medley

Roasted Haunch, Venison Sausage, & Miniature Venison Pie, Roasted Beets and a Port & Redcurrant Jus

Steamed Fillets of Lemon Sole, Rolled with Smoked Salmon

Masked in a Vermouth & Dill Cream

Seasonal Nut Roast Cranberry Compote

With Rich Onion & Red wine Gravy

DESSERTS

Christmas Pudding

Masked in a Rich Brandy Sauce

Iced Coffee & Tia Maria Parfait

Garnished with Praline Crisp

Homemade Lemon & Lime Cheesecake

With Basil Jelly

Selection Of Welsh Cheeses

Coffee & Petit Fours

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Message from the Chef

Most of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M foods.
We cannot guarantee that any of our dishes do not contain traces of nuts.