

SLU3A CHRISTMAS LUNCH

Hothorpe Hall - Theddingworth

Wednesday 14th December 2016 – 12.30 for 1 o'clock

Menu

Carrot and fennel soup with crème fraiche and coriander oil

Scottish smoked salmon blinis with horseradish cream & lemon pearls

Pressed game terrine, Hothorpe garden pickle and cornichons

Glazed goats cheese with roasted tomato jelly, walnut crisps and pesto

Traditionally roasted turkey with pigs in blankets, stuffing & cranberry gravy

Slowly braised lamb shank with herb crust, creamy mash & redcurrant jus

Pan fried fillet of cod in Parma ham on parmesan polenta & Romanesco sauce

Caramelised red onion & red Leicester tart, confit garlic, kale & butternut puree

Steamed Christmas pudding, salted caramel ice cream & brandy sauce

Rich dark chocolate truffle torte with cherry and Kirsche ice cream

Festive spiced poached fruit Pavlova, Chantilly cream & ginger syrup

Selection of fine English cheese with biscuits and drunken sultanas

Coffee or tea

Price £25.50 per person

PAYMENT BY CHEQUE ONLY

(payable to SLU3A)