

# SLU3A CHRISTMAS LUNCH

Hothorpe Hall - Theddingworth

Thursday 14<sup>th</sup> December 2017 – 12.30 for 1 o'clock

## Menu

Trio of melon with cured ham, charred peaches and strawberry gel  
Cold pressed coronation chicken terrine, coriander naan & spiced chutney  
Creamed woodland mushroom and leek soup with truffle oil glaze  
Tea & thyme hot smoked salmon, pickled radish, cucumber & citrus mayo

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Traditionally roasted turkey with pigs in blankets, stuffing & fondant potatoes  
Vegetable masala parcels, poppadoms, pilaf rice & masala sauce  
Pan fried salmon on stir fried pak choi, sticky jasmine rice & ginger chilli  
Slowly braised shoulder of lamb, dauphinoise potato, tomato & olive sauce

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Steamed Christmas pudding, salted caramel ice cream & brandy sauce  
Raspberry, passion fruit and vanilla cream pavlova  
Ginger and clementine sticky toffee pudding, vanilla ice cream and toffee sauce  
Cinnamon cooked cream with mulled wine poached fruits & crisp shortbread

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Coffee or tea

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Price: £26.50 per person

PAYMENT BY CHEQUE ONLY (payable to SLU3A)