



BARNSGATE  
MANOR

## CHRISTMAS DAY LUNCH 2011

A Glass of Trulli Sparkling Pinot Grigio Blush on Arrival

### **Starter**

Cock-a-Leekie Soup  
with Herb Croutons

~or~

Trio of Roasted Peppers with Japanese  
Breadcrumbs Goat's Cheese & Tomato Salsa (v)

### **Middle Course**

Hot Smoked Salmon, Courgette, & Pine Nut Salad  
with Homemade Aioli

~or~

Terrine of Baby Vegetables  
with Pear & Lime Salsa

### **Refresher**

Spiced Cranberry & Melon Sorbet

### **Main Courses**

Traditional Roast Sussex Turkey  
With Stuffing, Chipolata Wrapped in Bacon, & Roast Potatoes

~or~

Mustard Glazed Sirloin of Beef  
with Red Wine Jus & Yorkshire Pudding

~or~

Fillet of Turbot Poached in St Emilion Red Wine

~or~

Wild Mushroom & Chestnut Vegetable Suet Pudding  
With Leek Cream Sauce

(All Main Courses served with a Selection of Fresh Market Vegetables)

A Selection of Homemade Desserts Including Cheese  
Tea or Coffee & Mints

£75 per person

Including Table Magic & Luxury Christmas Crackers  
(All prices inclusive of VAT - gratuities at your discretion)