



Hotel Hougue Du Pommier

Christmas Day Lunch Menu

(V) Broccoli and Stilton Soup (V)

Finished with a swirl of fresh cream and served with a black olive bread

Wild Scottish Salmon & Langoustine Terrine Citrus Lemon & Cracked Pepper Oil

(V) Crown of Galia Melon, Caribbean Exotic Fruits & Fabulous Berries (V)
Laced with White Rum & Coconut Milk Liqueur

Cocktail of Select Norwegian Sweet Water Prawns
On Crisp Seasonal Leaves, with a Honey and Mustard Dressing

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Roast Norfolk Turkey Served with Festive Trimming's
Sage Onion and Cranberry Stuffing, Red Wine Thickened Pan Juices, Roast and New
Potatoes with Seasonal Vegetables

Roast Sirloin of Beef with Yorkshire Pudding
Roast and New Potatoes, with Seasonal Vegetables and chef's own Recipe Gravy

Welsh Roast Shoulder of Lamb
Black Pudding & Woodland Mushroom Farceè, Rosemary & Madeira Wine Jus
Roast and New Potatoes with Seasonal Vegetables

Paupiette of Guernsey Lemon Sole
Served with a Prawn and Cream Sauce and topped with Fresh Asparagus

(V) Saute Penne Pasta, Roast Garlic & Mediterranean Vegetable Ragout (V)
Accompanied with Shaved Parmesan

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Alcohol Matured Fruit & Nut Pudding Brandy Cream Anglaise.

Bramley Apple & Hedge Berry Butter Crumble Vanilla Bean Ice Cream

Chantilly Filled Profiteroles
With Rich Belgian Chocolate & Baileys Fudge Sauce

British & European Cheese's Grapes, Celery & Biscuits

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Italian Filter Coffee with Warm Mince Pies

