

LUNCHES

1ST-24TH DECEMBER

12noon-8pm in the Glasshouse Restaurant

Starter

RICH GOLDEN LENTIL & VEGETABLE SOUP

Crusty Bread & Butter

MOZZARELLA, PESTO & MEDITERRANEAN **VEGETABLE TART**

CHICKEN LIVER PARFAIT

Oatcakes, Dressed Salad Leaf & Spiced Fruit Chutney

CLASSIC PRAWN COCKTAIL

Iceberg Lettuce, Lemon, Marie Rose Sauce, Brown Bread & Butter

Main

PAUPIETTE OF FREE RANGE TURKEY

Wrapped In Bacon, Stuffed With Sage & Onion Stuffing, Red Wine & Cranberry Jus

SIRLOIN STEAK AU POIVRE

(£10 supplement) Portobello Mushroom, Grilled Tomato, Chunky Chips

GRILLED SEA BASS FILLET

Wilted Greens, Lemon & Herb Cream Sauce

STUFFED PEPPER

With Savoury Rice, Winter Root Vegetables & Tomato Jus

All Served With Seasonal Vegetables & Potatoes

Desserts.

CHRISTMAS PUDDING

Brandy Sauce

LEMON TART

Chantilly Cream & Strawberries

CHOCOLATE TORTE

Boozy Butterscotch Sauce

CHEESEBOARD

(£3 supplement) Grapes, Chutney & Biscuits

To Finish

Tea Or Coffee With Mini Mince Pies

for 3 courses for 2 courses

Book now

Call our events team on 01698 333 888 or email events@alonahotel.co.uk