

Festive Menu

The Regency Restaurant

SERVED
FROM
7.00PM - 9.00PM

AVAILABLE FROM 20/11/10

To Start

Leek & potato soup topped
with crispy golden croutons (v)

Fan of melon with fruits of the forest compote (v)

Brussels pate served with melba toast,
red onion marmalade & leaves

Main course

Traditional roast turkey
served with all the trimmings

Steamed salmon supreme with a creamy
white wine & tarragon sauce

Potato, Leek & Rarebit Tarte (v)

*Main courses complete with
market vegetables & potatoes*

Dessert

Traditional Christmas pudding
topped with brandy sauce

Citrus tart accompanied
by raspberry compote

Followed by

Freshly brewed coffee
&
mince pies

£17.95 per person

Pre-Christmas Lunches

Why not enjoy a relaxing lunch in **The Regency Restaurant** from one of our following enticing offers:

Available lunchtimes:

Monday - Saturday 12-2pm
November 30th - December 18th

Choose from the *Festive Menu* shown:

Two course festive menu
£12.95 per person

Three course festive menu
£14.95 per person

Inclusive of coffee & mince pie

Tinsel Lunch Offer

Three course set menu

Served 12 - 2pm in "The Regency" restaurant,
Monday - Saturday, December 1st - 18th

Leek & potato soup topped with golden croutons

Roast turkey & trimmings *
seasonal vegetables & potatoes

Traditional Christmas pudding
topped with brandy sauce

£9.95 per person

(*VEGETARIAN OPTION AVAILABLE)

Festive Sunday Lunch

Available throughout December a superb
three course lunch, inclusive of coffee & mince pie

£15.95 per adult

£7.95 per child 5-14 years old

Under 5's free!

Christmas Day Lunch

To Start

Chef's home made spiced parsnip soup with
crème fraiche & chives (v)

Half melon filled with watermelon & mulled
forest fruits compote (v)

Chicken liver & cranberry pate on a bed of leaves
with spiced orange & red onion marmalade

Crayfish & smoked salmon on a bed of roquette
dressed with cracked black pepper &
balsamic reduction

Main course

Roast sirloin of beef with a red wine &
tarragon sauce with Yorkshire pudding

Roast turkey served with traditional
trimmings & pan gravy

Grilled lemon sole fillet with poached asparagus
topped with a champagne & chive cream sauce

Oven baked pepper filled with goat's cheese &
vegetable stuffing surrounded by tomato coulis (v)

All served with seasonal vegetables & potatoes

Dessert

Traditional Christmas pudding
served with a creamy brandy sauce

Home-made vanilla cheesecake
topped with a black cherry & kirsch compote

Trio of chocolate mousse
with an orange & cointreau coulis

Brandy snap basket filled with exotic fruits
& dark chocolate sauce

Followed by

British cheese & biscuits platter
&
Freshly brewed coffee & mince pie

Adults £44.95

Children under 14 £29.95

Served 12.00-3.00pm