

# Christmas Day Luncheon

Chilled Melon Gondolas with “Christmas” Sails

\*\*\*

Chefs Creamy Asparagus Soup with Croutons and Parsley Garnish

Chilled Fruit Juice

\*\*\*

Traditional Roast Pembrokeshire Turkey Baked Stuffing Roll, Chipolata Sausage,  
Roast Potatoes,  
Baton of Roast Parsnip  
Roundels of Fresh Carrots, Petis Pois

Mushroom & Hazelnut Roast  
Served with a Creamy Mushroom Sauce

Both Served With Cauliflower Florets In A Creamy Cheese Sauce, Brussel Sprouts  
With Crunchy Croutons And Slithers Of Bacon, New Potatoes And Parsley Butter

\*\*\*

Our Very Own Traditional Christmas Pudding  
with Hot Brandy Sauce or Fresh Cream

Christmas Sherried Trifle with Fresh Cream

Peach Melba Served With Slithers Of Toasted Almonds & Meringue Crisps and a  
Whirl of Soft, Fresh Whipped Cream

\*\*\*

A Festive Selection of English and Continental Cheeses  
Stilton, Celery Sticks and “Cape” Grapes

\*\*\*

Coffee with Cream  
Christmas Mints and Hot Mince Pies