

VALLUM HOUSE HOTEL

CHRISTMAS DINNER MENU

HOMEMADE CREAM OF VEGETABLE SOUP WITH WARM CRUSTY ROLL

THREE MELON COCKTAIL DRIZZLED WITH RASPBERRY COULIS

DUCK AND PORT PATE SERVED WITH CUMBERLAND SAUCE AND MELBA TOAST

CRANBERRY AND BRIE WONTONS WITH SIDE SALAD

BRIE WEDGES WITH SWEET PICKLE DIP

FRUIT JUICE

ROAST CUMBERLAND TURKEY WITH ALL THE TRADITIONAL TRIMMINGS

ROAST LAKELAND BEEF WITH YORKSHIRE PUDDING

LAMB RUMP WITH MINTED GRAVY

FILLET OF SEA BASS DRIZZLED WITH PESTO AND OLIVE OIL

MUSHROOM AND WALNUT SPAGHETTI BOLOGNESE

MEDITERRANEAN WELLINGTON

ALL SERVED WITH ROAST AND BOILED POTATOES AND THREE FRESH SEASONAL
VEGETABLES

SELECTION OF SWEETS AND CHEESES

MINCE PIE WITH TEA / COFFEE

£25.95

