



Christmas Sunday Lunch

Starters

Homemade soup of the day served with croutons, parsley and a swirl of fresh cream

Galia melon dressed with seasonal fruits and a raspberry & ginger coulis

Pan fried chestnut mushrooms flamed with madeira & finished with cream served in a puff pastry basket

Smooth chicken liver pate enhanced with dry cured bacon, garlic & fresh garden herbs served with hot toast

Smoked Scottish salmon with a light horseradish dressing served on seasonal dressed leaves & stone ground bread

Main Courses

Traditional roast turkey with sage and onion stuffing, apple sauce and pigs in blankets

Scottish salmon fillet lightly poached & served with a white wine & dill velouté

Mature prime beef braised in merlot with root vegetables topped with pastry stars and parsnip crisps

Thyme roasted chicken breast with cider, bacon & field mushrooms

Spiced roasted butternut squash & red peppers served with wild long grain rice

Roasted boneless leg of lamb spiked with rosemary with a minted Yorkshire pudding & roast gravy

Half a crispy roast duckling with apple sauce & seasoning

All main courses are served with seasonal vegetables and rosemary roasted potatoes

Choose from our selection of desserts

£16.95 per person

Coffee & chocolates £2.75



SINGLETON LODGE
COUNTRY HOUSE HOTEL