



Christmas Sunday Lunch

Starters

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

Smooth chicken liver pâté enhanced with fresh herbs, served with hot toast and seasonal dressed leaves.

Galia melon dressed with seasonal fruits, drizzled with a lime and mint dressing.

Smoked Scottish salmon and king prawns with a horseradish cream and lemon vinaigrette.

Creamy pan fried chestnut mushrooms with stilton and port served in a puff pastry basket.

Main Courses

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

Poached Scottish salmon fillet with lemon, Vermouth and dill sauce.

Mature prime Honeywells beef braised in Guinness with chestnut mushrooms and honey roast vegetables, topped with a herb dumpling.

Chicken breast served with a light tarragon sauce and crispy pancetta.

Gnocchi served with creamy pan fried wild mushrooms.

Half a crispy roast duckling with apple sauce and seasoning.

Roasted boneless leg of lamb, spiked with rosemary and thyme, served with a merlot roast gravy and a minted Yorkshire pudding.

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

Choose from our selection of desserts

£16.95 per person

Coffee and chocolates £2.75



SINGLETON LODGE
COUNTRY HOUSE HOTEL