

# Christmas Day Luncheon

25th December 2010

## Menu

Caesar Salad with home-smoked Duck Breast

or

Cream of Watercress Soup with a Welsh Rarebit Crouton

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Poached Pavé of Organic Salmon

served on Tomato Chutney, finished with Saffron and Chive Sauce

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Roast Goose and Turkey

traditionally served, with Chipolata Sausage, Bacon Rolls and Chestnut stuffing

or

Roasted Loin of local English Lamb cooked with Thyme,

served on a petite Ratatouille with roasted Shallots

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Home-made Christmas Pudding

served with either Brandy Sauce, Brandy Butter or plain with Double Cream

or

Les Bouviers renowned Assiette of three miniature contrasting Desserts

or

Plated Farmhouse Cheeses

served with Celery, Grapes and Walnut & Apricot Bread

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A selection of Coffees and Teas

served with home-made Petit Fours and fresh Mince Pies

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Main Course Vegetarian Option

Aubergine Haché, encircled by Courgette topped with braised Vegetables  
and Goats Cheese with Morel Butter Sauce

Price: £100

£50 deposit per person

No refunds available for cancellations made after 1st December



## Les Bouviers

RESTAURANT WITH ROOMS

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Les Bouviers Restaurant with Rooms reserve the right to amend any of the details relating to rooms and menus without prior notice.

All prices quoted are per person and include vat