

# *The Corn Mill Lodge Hotel*

## **Boxing Day Lunchtime Special Menu 2017**

**Tuesday 26th December 12-3.00pm**

**4 Courses £22.50 Children (up to 10 years old) £12.00**

### **Starters (waitress service)**

**(V) Cream of Vegetable Soup with croutons**

**Prawn Cocktail on crispy Iceberg Lettuce with Seafood sauce**

**(V) Duo of Melon served with Mango Coulis and Fruits**

**Cream Garlic Button Mushrooms and Chorizo served on toasted Ciabatta bread**

**Chicken Liver and Cointreau Pate served with toasted Ciabatta bread**

### **Help Yourself Carvery**

***Choice of Norfolk Turkey, Roast Silverside of Beef or Honey Roast Ham***  
**Served with traditional trimmings**

***Salmon sat on Spinach with a Lobster and Prawn Sauce***

**(V) *Roasted Mediterranean Vegetable & Smoke Cheese Wellington***  
**sitting on a Tomato and Basil sauce**

**Help yourself to a choice of Fresh Seasonal Vegetables**

### **Desserts (waitress service)**

**Christmas Pudding served with a Rum Sauce**

**Lemon Meringue Pie and Whipped Cream**

**Black Forest Gateau with Double Cream**

**Fruit Topped Cheesecake served with Cream**

**Sherry Trifle topped with chipped roasted almonds**

**Fresh Fruit Salad with Ice Cream and a Brandysnap swirl**

**Vanilla Ice Cream**

### **Tea, Coffee & Warm Mince Pies**

**(To be served in the Corn Mill Suite )**

**Please note: All diners will be invited to the Corn Mill Suite for tea and coffee after their main meal**

#### **Payment terms for Boxing Day Lunch**

**A £10 deposit per person (£6 per child) is required to secure the booking. This payment is to be made by the 1st August, or within 10 days of making the booking. Final payment is to be made one month before the event. If paying by cheque, please use only one cheque to cover the full party payment.**

#### **Refunds**

**All monies paid are non refundable or transferable**