

The Corn Mill Lodge Hotel

Christmas Day Lunch Menu 2017 (bookings only)
Monday 25th December 12-3.30pm
£49.50 Adult £27.00 Children (up to 10 years old)
Children in highchairs – no charge

Starters (waitress service)

(V) Cream of Vegetable Soup with Crutons

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 with 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 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

Black Forest Gateau
with Double Cream

Lemon Meringue Pie
served with Whipped Cream

Vanilla Ice Cream

Fruit Topped Cheesecake
Served with Cream

Fresh Fruit Salad
served with Ice Cream and a Brandysnap swirl

Sherry Trifle
topped with chipped roasted almonds

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 Christmas Day Lunch

A £10 deposit per person (£6 per child) is required to secure the booking. This payment is to be made by 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 a full party payment.

Refunds

All monies paid are non refundable or transferable.

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