

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