

Book NOW

Standard menu Senior Citizen menu (please tick one option only)

Contact name

Address

Postcode

Telephone

Email

Number in party Time of party Date of party

Deposit £ (non-refundable)

£5 per person at least 4 weeks before your reservation. Pre-order 2 weeks before.
All Cheques should be made payable to *Hunters Lodge Inn*

Name	Starter	Main	Dessert

Book now FOR CHRISTMAS

2019



2 Course
£17

3 Course
£20

CHRISTMAS *Dinner*

2 Course

£17

3 Course

£20

Starters

VEGETABLE SOUP **V**

Homemade soup served with croutons and warm crusty bread

FARMHOUSE PATE

A delicious course pate served with salad and brown toast

SEAFOOD COCKTAIL

Salmon and prawn cocktail with Marie-rose sauce and brown bread

MOZZERELLA STICKS **V**

Breaded mozzarella sticks served with a port and cranberry dip

STILTON AND OLIVE SALAD **V**

Topped mixed leaf salad, red onion, cherry tomatoes and balsamic syrup



Mains

ROAST BEEF

With Yorkshire pudding and pigs in blankets

ROAST TURKEY

With cranberry stuffing and pigs in blankets

HONEY ROAST HAM

Our own recipe honey and mustard ham served with a port and cranberry sauce

STUFFED CHICKEN **GF**

Oven baked chicken breast stuffed with stilton and wrapped with bacon, served with stilton and mushroom sauce

SALMON AND PRAWN PASTA BAKE

A traditional favourite topped with cheddar, oven baked and served with salad

GENOVESE PESTO PASTA **V**

Green pesto penne pasta with parmesan shavings and garlic bread

All mains served with roast potatoes and seasonal vegetables

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

SHERRY TRIFLE

A real festive favourite, topped with custard and whipped cream

LEMON MERINGUE PIE

A slice of zingy lemon meringue pie served with fresh whipped cream

DEATH BY CHOCOLATE

A slice of truly indulgent chocolate dessert with fresh whipped cream and chocolate sauce

STRAWBERRY PAVOLVA

Chewy meringue, fresh cream, strawberries and topped with a mixed berry compote

Followed by coffee and mints



SENIOR CITIZEN MENU

2 Courses

£12.50

3 Courses

£15.00

As menu shown left