

Christmas Lunch 2019

Saturday 7th December

to be held at the Royal Hotel, Winchester from 12.15 to 4pm

Starters

Winter Vegetable Soup

Chicken and Pork Terrine with Cranberry Chutney

Panzanella Salad - Tomato, Basil, Cucumber, Croutons and Olives dressed in Extra Virgin Olive Oil

Main Courses

Traditional Roast Turkey Breast

Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and Gravy

Pan-fried Salmon Fillet

Potato Cakes with Spring Onion, Green Beans and a White Wine Sauce

Chunky Vegetable and Chickpea Terrine

Potatoes and Seasonal Vegetables

Roasted Winter Vegetable and Blue Cheese Tart

with a Red Pepper Sauce, Potatoes and Seasonal Vegetables

Desserts

Christmas Pudding with Brandy Sauce

Winter Berry Eton Mess with a Mixed Berry Coulis

Chocolate Yule Log with Cherry Compote and Cream

Fresh Fruit Salad with Raspberry Sorbet

£19.50 for three courses

Please state your menu choices when you book (stating any food allergies/intolerances)

The Mini Painting Competition for the Lunch has the theme 'The 12 Days' - please bring one painting
There will also be a quiz, kindly organised by Tony Hunt

Return this form without delay to: **Tricia Spink, Gurney Cottage, Northbrook Avenue, Winchester SO23 0JW**

Name

Address

Email **Telephone**

Menu:	Starter:	Soup <input type="checkbox"/>	Chicken Terrine <input type="checkbox"/>	Panzanella Salad <input type="checkbox"/>	
	Main:	Turkey <input type="checkbox"/>	Salmon <input type="checkbox"/>	Vegetable Terrine <input type="checkbox"/>	Cheese Tart <input type="checkbox"/>
	Dessert:	Christmas Pudding <input type="checkbox"/>	Eton Mess <input type="checkbox"/>	Yule Log <input type="checkbox"/>	Fruit Salad <input type="checkbox"/>

If ordering for more than one person, please indicate by numbers of each dish in the boxes Allergies