



Hassop Hall Hotel

Luncheon

NEW YEAR'S DAY 2013

Trio of Cured Salmon with a Dill Dressing
Melon with Berries, Figs and a Crème de Cassis Coulis
Smoked Duck, Walnut and Dovedale Blue Salad with a Honey Dressing
Goats Cheese Samosa with Olives, Sundried Tomatoes and Basil

or

Cocktail Normandy
(medley of salmon, apple, crab and prawns)

Leek and Potato Soup

Grilled Rainbow Trout Meuniere with Almonds
Roast Aylesbury Duckling with Orange Sauce and Sage & Onion Stuffing
Roast Loin of Pork with Apple Sauce and Savoury Yorkshire Pudding
Roast Leg of English Lamb with Redcurrant Jelly
Roast Sirloin of Prime English Beef
Yorkshire Pudding Horseradish Sauce

or

Roasted Vegetable Tart with a Tomato and Basil Sauce
Parsley New and Chateau Potatoes
Broccoli Polonaise Glazed Carrots
Fine French Beans

Home Made Puddings from the Trolley

Stilton, Cheshire or Brie Assorted Biscuits and Celery

Freshly Filtered Coffee Turkish Delight

£56.50 each nett (£47.09 + £9.41 VAT) including Christmas Crackers

A deposit of £40.00 per person would be appreciated.

This menu is subject to change without notice.

As far as it is possible to ascertain, none of our dishes contain genetically modified ingredients but may contain nut products.