

# *LAS Christmas Lunch Menu*

## *Fri 6<sup>th</sup> December, 12:00 for 12:30pm*

*Winter Vegetable Mulligatawny Soup (V)(VE)(GF)*  
*Served with a Dinner Roll*

*Chicken Liver & Cognac Pate (GF)\**  
*With Toasted Focaccia & Red Onion Chutney*

*Breaded Camembert (V)*  
*With Cranberry Relish*

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*Roast Turkey Breast (GF)\**

*Served with Sage & Onion Stuffing, Roast Potatoes & Pigs in Blankets*

*Braised Beef in Red Wine & Festive Spices with Baby Onion & Carrots (GF)*  
*Served on a Bed of Creamy Mashed Potatoes*

*Roasted Mediterranean Vegetables & Feta Strudel*  
*with Tomato & Basil Sauce (V)*

*All served with a Selection of Winter Vegetables*

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*Belgian Chocolate Cheesecake with Raspberry Compote (V)*

*Christmas Pudding (V)(GF)\**  
*With Brandy Sauce*

*Caramelised Lemon Tart with Winter Berries (VE)(GF)(Contains Nuts)*

*£34 per person inc. coffee, tea & gratuity*

*GF – Gluten Free, V – Vegetarian, VE – Vegan, \*Available Gluten Free Upon Request*

<i>sit next to a friend:</i>			
<b>Name</b>	<b>Starter</b>	<b>Main Course</b>	<b>Dessert</b>

*Please return with your payment by cheque (if applicable) to:*  
 Gill Cox, Willow Cottage, South Cerney, Cirencester GL7 5UG