# St Julians Club Christmas Menu

Smoked salmon, prawn & mascarpone mousse with baby leaf salad

Farmhouse terrine with cornichons, homemade chutney & rustic bread

Plum tomato, buffalo mozzarella & basil tatin with rocket salad & extra virgin olive oil

Winter vegetable soup with chopped fresh herbs

### @0G

Roasted tournedos of English turkey with chestnut and apricot stuffing, chipolata wrapped in bacon & natural gravy

Roasted guinea fowl breast with garlic, herb & lemon roasted vegetables

Grilled gilt head bream on warm potato, caper & dill salad

Red lentil, bean & chilli ragout with sweet potato gratin

Slow cooked English rump of lamb with root vegetables, red wine and rosemary

All served with roast potatoes, buttered new potatoes, glazed carrots, steamed sprouts & honey roasted parsnips

#### @00G

Caramelised chestnut and vanilla iced parfait

Selection of British cheeses with grapes, celery, homemade chutney & biscuits

Festive chocolate roulade with dark chocolate ganache

Warm Christmas pudding with brandy and vanilla sauce

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Filter coffee, tea or herbal tea served with mini mince pies

## <u>St Julians Club Christmas Menu</u> Individual pre-order forms

Please indicate below your name which starter, main course and dessert you would like to pre-order:

Name _	 Name	
Starters: Salmon mousse Farmhouse terrine Tomato tatin Vegetable soup		
Main courses: Turkey Guinea fowl Grilled bream Red lentil ragout Lamb rump		
Desserts: Iced parfait Cheese & biscuits Chocolate roulade Christmas pudding		