

CHRISTMAS LUNCH MENU

Main Courses

TURKEY BREAST BALLOTINE

Filled with Sage and Onion Stuffing, served with Pig in Blanket, Creamy Mash, Roasted Winter Root Vegetables, Red Cabbage, Brussels Sprouts and Gravy

OR

SALMON EN CROUTE

With Dill Mousse wrapped in our Flaky Puff Pastry, served with Creamy Mash, Wilted Spinach and Lemon Butter Sauce

OR

TWICE BAKED EMMENTAL CHEESE SOUFFLÉ

Served with Roasted Winter Vegetables, a Garlic Nut Crumble, Pickled Baby Onions with a side of Brussels Sprouts, it's Christmas after all!

Desserts

WARM AMARETTO AND APRICOT TART

with Christmas Ice-Cream and Caramel Sauce

OR

LEMON POSSET

with Black Cherry Compote and Ginger Crumble

OR

CHOCOLATE, PEAR & ORANGE GRATIN

Poached Pear and Chocolate Ice-Cream topped with a warm, Toasted Orange Sabayon and Chocolate Sauce

Two courses £31.50

Served 11:30am – 2:30pm Tuesdays – Saturdays, 27th November – 19th December

Reserve your table on our website with easyTable, go to

www.robineau.co.uk/cafe and click on 'Book a Table' or telephone us on 01325 489129

A credit or debit card is kindly required to confirm your booking.

www.robineau.co.uk