

Holme Lacy House Hotel

3 Course Lunch Menu

TO START

Chicken Liver Pate

with red onion chutney, balsamic dressing

Duo of Melon

with berry compote

Chef's Soup of the Day

MAIN COURSE

Roast Turkey

with seasonal vegetables, potatoes and pan gravy.

Honey Roast Gammon

with seasonal vegetables, potatoes and a parsley sauce.

Stilton and Red Pepper Penne

with white wine sauce and rocket salad.

Fillet of Salmon

with herb potatoes, fine beans and a butter sauce.

DESSERT

Hot Dessert of the Day with custard.

Cheese Cake with chantilly cream.

Profiteroles served with chocolate sauce.

Followed by Tea/Coffee.

