



## ***Cloisters - Christmas Lunch Menu 2019***

***Served during 03/12/18 – 18/12/18***

### **Starters**

Honey Roasted parsnip and butternut squash soup, crispy bacon, crème fraîche (Can be made Vegetarian)

~

Tea smoked duck breast, confit leg bon bon, celeriac remoulade, Festive Crumb, hazelnut dressing

~

Scallop, prawn and salmon mille-feuille, shellfish bisque sauce

### **Main course**

Traditional roast turkey served with bacon rolls, chestnut stuffing and cranberry sauce

~

Roast loin of beef, oxtail croquette, caramelised shallot puree, port and rosemary jus

~

Pan seared Fillet of Sea bass, courgette spaghetti, Cornish crab wonton, mustard, chive and prosecco cream sauce

~

Stilton, mushroom, Jerusalem artichoke and spinach pie, thyme jus (V)

~

All served with a selection of seasonal vegetables & potatoes

### **Desserts**

Cloisters own Christmas pudding with rum sauce (V)

~

Apple mousse, granola crumble, custard, blackberry gel

~

Dark chocolate delice, caramelized banana, peanut butter and caramel parfait

~

Filter Coffee or tisanes Teas

**£17.95 per Person**

To reserve your table please leave your details at Cloisters reception. Alternatively you can contact Matthew Bird on 01726 226740 or Email: [cloistersrest@aol.com](mailto:cloistersrest@aol.com)