

The Royal Lodge
Symond Yat East
Christmas Party Menus

Bronze menu

£27.95

First Course

Sweet roast plum tomato & coriander soup
With lemon croutons

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Toasted wild mushrooms scented with picked chive & garlic  
With boccocinne & blush tomato salad

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Main Course

Roast Norfolk turkey breast
Seasoned with rubbed sage served with lemon thyme farcie
& roast turkey jus

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Tranche of poached organic salmon  
With creamed chive duchess potato sauce buerre Blanc

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Sweet potato Biarritz galette
With roast capsicum & feta cheese over sour cream dressed salad

Desserts

Butterscotch & Belgium white chocolate cheese cake
With fresh raspberry compote

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Traditional Plum duff pudding  
With rum sauce

*The Royal Lodge Symond Yat East*

*Christmas Party Menu*

*Silver menu*

*£35.95*

*First Course*

Baby leek & rosemary soup  
With herb croutons  
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Chicken liver & smoked duck parfait
Rocket and pine kernel salad
With lime dressing
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Scorched Abergavenny Goats Cheese with a Roast Pear and Walnut  
salad

*Main Course*

Roast Norfolk turkey breast  
Seasoned with rubbed sage served with lemon thyme farcie  
& roast turkey jus  
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Cutlets of Welsh Lamb
Smoked Caerphilly & olive farce garnished with saffron dauphinoise potatoes
Sauce Chasseur
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Paupiette of organic salmon  
Scented with ribbons of Carmarthen cured ham, roasted shallots & fine beans  
Served with fennel veloute  
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Cassollette of Roast Mediterranean Vegetables, Hand Rolled
Tomato Linguini and Balsamic Vine Tomatoes

Desserts

Tatan of apple & raspberries with cracked toffee
Served with sauce anglaise
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Lemon chello & lime mousse  
With cinnamon tuille biscuits  
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Traditional Plum duff pudding
With rum sauce

The Royal Lodge Symond Yat East

Gold menu

Christmas Party Menu

£45.95

First Course

Sweet potato & per las cheese soup
With herb croutons
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Seared king Cornish scallop & smoked crayfish ceviche  
With ribbons of Parma ham sauce aioli  
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Warmed tartlet of marinated foie de canard
Asparagus salad with hollandaise sauce
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*Main Course*

Roast Norfolk turkey breast  
Seasoned with rubbed sage served with lemon thyme farcie  
& roast turkey jus  
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Roast Fillet of abergavenny lamb with Herefordshire beef fillet
Over compote of baby leeks and spinach complimented with pommes niolette
and sauce bordelaise
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Pan-fried monkfish in Parma ham  
With cepe and truffle risotto pommes fondant  
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Sweet Potato and Spring Onion Thai Croquettes, Tomato and Cucumber Yoghurt
Salad and a Sweet Chilli Sauce
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*Desserts*

Belgium chocolate fondant With lavender sauce anglaise  
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Citrus trio
Collection of lemon mousse, curd tartlet and lemon meringue roulade
Vanilla cream
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Traditional Plum duff pudding  
With rum sauce