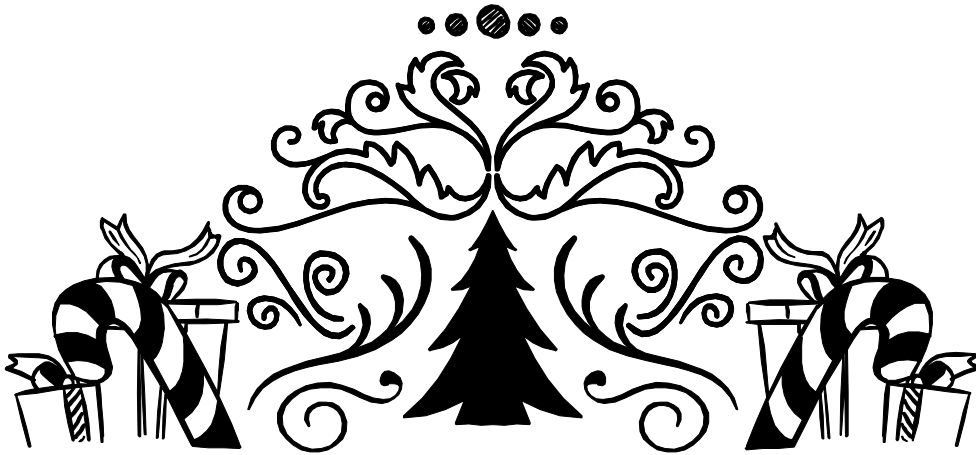
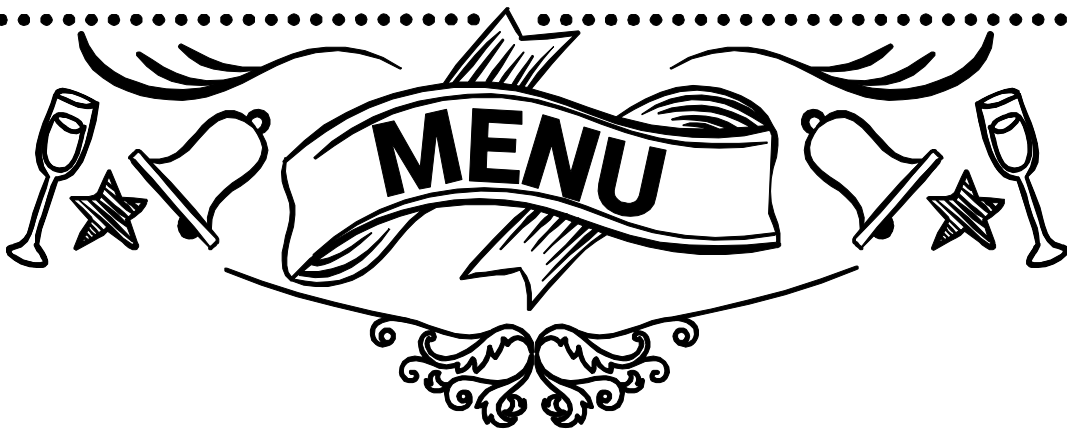




The Littleton



CHRISTMAS



Christmas Lunch Menu

-STARTERS-

Chefs Choice Soup

DGV

Delicate Salad of Goats Cheese, Figs,
Pine Nuts & Tomato Balsamic

DGN

Chicken Liver Parfait, Cranberry Chutney,
Cumberland Gel & Toasted Focaccia

DG

Smoked Haddock & Leek Tart, Rocket,
Watercress & Parmesan

DG

4 Courses

£15.50

Christmas Lunch Includes;
Starter, Main, Dessert & Mince
Pies served with Tea or Coffee

-MAINS-

Traditional Roast Turkey, Chestnut
Stuffing, Garlic & Shallot Confit,
Goose Fat Potatoes, Sausage & Bacon
Roll & Rich Port Wine Jus

DGN

Casserole of Game, Roasted Shallots,
Thyme Potato Galette & Dumplings

DG

Slow Cooked Jacobs Ladder, Smoked
Bacon Dauphinoise

D

Seafood Chowder, Saffron Fondant,
Light Herb Cream

DG

Warm Tart of Mediterranean Vegetables,
Boursin Cheese,
Sage & Red Pepper

DGV

All mains served with freshly prepared
seasonal vegetables and potatoes

-DESSERTS-

Traditional Christmas Pudding
Fresh Cream Brandy Sauce

DGVN

Chocolate & Black Cherry Tart, Basil Ice
Cream

DGV

Baked Rice Pudding, Elements of Apple,
Rum and Raisin Ice cream

DGV

Selection of fine cheeses, Homemade
Chutney, Grapes & Celery

DGV

**Available From Monday
28th November 2016**

**For more information or to
book call 01922 657090**

Christmas Dinner Menu

-STARTERS-

Chefs Choice Soup

DGV

Delicate Salad of Goats Cheese, Figs,
Pine Nuts & Tomato Balsamic

DGN

Chicken Liver Parfait, Cranberry Chutney,
Cumberland Gel & Toasted Focaccia

DG

Smoked Haddock & Leek Tart, Rocket,
Watercress & Parmesan

DG

6 Courses

£19.50

Christmas Dinner Includes; Amuse
Bouche, Starter, Main, Pre Dessert,
Dessert & Mince Pies served with
Tea or Coffee

-MAINS-

Traditional Roast Turkey, Chestnut
Stuffing, Garlic & Shallot Confit,
Goose Fat Potatoes, Sausage & Bacon
Roll & Rich Port Wine Jus

DGN

Casserole of Game, Roasted Shallots,
Thyme Potato Galette & Dumplings

DG

Slow Cooked Jacobs Ladder, Smoked
Bacon Dauphinoise

D

Seafood Chowder, Saffron Fondant,
Light Herb Cream

DG

Warm Tart of Mediterranean Vegetables,
Boursin Cheese,
Sage & Red Pepper

DGV

All mains served with freshly prepared
seasonal vegetables and potatoes

-DESSERTS-

Traditional Christmas Pudding
Fresh Cream Brandy Sauce

DGVN

Chocolate & Black Cherry Tart, Basil Ice
Cream

DGV

Baked Rice Pudding, Elements of Apple,
Rum and Raisin Ice cream

DGV

Selection of fine cheeses, Homemade
Chutney, Grapes & Celery

DGV

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-Key:-

D – Contains Dairy

G – Contains Gluten

N – Contains Nuts

V - Vegetarian

Most of our dishes can be adapted to Gluten and Dairy Free.
Please speak to a member of our team for more information.

Disclaimer: Some of our dished contain nuts or nut oils. Any special diet requirements can be catered for. Please inform a senior member of staff of any allergies at the point of arrival.