

# **The Lymington Arms**

## **Christmas Menu 2018**

**3 courses including coffee/tea £25.00**

**2 courses including coffee/tea £20.00**

### **Starters**

**The Chef's Mediterranean vegetable,  
tomato, basil and cream soup served with croutons and cream**

**Crab cake with tomato, pesto  
and prawn salad**

**Deep-fried breaded mushrooms stuffed with brie  
served with garlic mayonnaise**

**Tempura prawns  
served with a sweet chilli dip**

**Chilled melon, with fruits and mango sorbet**

**The Chef's homemade chicken liver pate  
served with toast and local green bean chutney**

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### **Main Courses**

**Roast Turkey breast with chestnut stuffing,  
sausage and bacon rolls and cranberry sauce**

**Herb roasted loin of pork served with a  
wild mushroom, soft green peppercorn and Madeira sauce**

**Herb crusted salmon with a  
crab, brandy and cream sauce**

**Homity pie (Potato, cheese, onion and garlic)  
served with a tomato, red pepper and basil sauce**

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**(All main courses are served with roast potatoes and a selection of vegetables)**

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Dessert

**Christmas pudding with brandy sauce  
and Christmas pudding ice cream in a brandy snap basket**

**Sticky Toffee pudding  
served with butterscotch sauce with clotted cream**

**Brandysnap basket filled with fresh fruit,  
Strawberry Ice Cream and clotted cream**

**Crisp meringue served with clotted cream  
brandied black cherries and salted caramel ice cream**

**Selection of ice creams or sorbets**

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**Coffee or tea and mint**

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**(Gratuity is not included and is left at the discretion of the diner )**