

# Christmas Lunch at the Old Mill, Bardsea.

Sunday, December 10<sup>th</sup>, 2017. 12noon for 12:30.

## Starters.....

Devilled Crab Pot, Leafy Salad, Balsamic Drizzle

Home Made Leek & Potato Soup, Fresh Cream Swirl & Chives

Melon Dovetail, Cassis Sorbet, Raspberry Coulis

Garlic Mushrooms with Smoked Bacon

*All served with rolls & butter.*

## Mains...

Roast Topside of Beef, Served with traditional Yorkshire pudding, English Mustard and Horseradish Sauce

Roast Breast of Turkey, Traditionally served with cranberry sauce and sausage and bacon roll

Roast Leg of Lamb, with fresh mint sauce.

Salmon Steak, Served with creamy parsley sauce.

Chestnut, Spinach & Stilton En Croute (V), Encased in puff pastry.

*All served with seasonal vegetables and potatoes.*

## Desserts...

Lemon Posset with Almond Shortbread

Homemade Christmas Pudding with brandy sauce

Mixed Winter Berry Pavlova

Forrero Rocher Cheesecake with Double Jersey Ice Cream

**£18.50 per head, including tip.**

Name	Crab	Soup	Sorbet	Garlic Mush

Initials	Beef	Turkey	Lamb	Salmon	En Crout	Posset	Chris P	Pavlova	Cheesecake

**Complete form and return with payment to: Gary Chelton, 32 Sheeplands Grove  
Barrow-in-Furness.LA13 0AS. Tel:01229 812962-07763 197325**

**Cheques made payable to FBMCC.**

**DEADLINE: MONDAY 27<sup>th</sup> November. (CLUB NIGHT).**