



**FESTIVE GOURMET BUFFET
LUNCH WITH FABULOUS
ENTERTAINMENT FROM
JACQUES LEWIS-FANTASTIC,
LOCAL PIANIST PLAYING
ALL YOUR CHRISTMAS
FAVOURITES**

**FRIDAY 15TH
DECEMBER
THURSDAY 21ST
DECEMBER**

£29.75 INC VAT@20%

ON ARRIVAL AT YOUR TABLE WE WILL SERVE A COOL GLASS OF PROSECCO

STARTERS SERVED AT YOUR TABLE

LOCH FYNE SMOKED SALMON

Simply Served with Lemon

CREAM OF VEGETABLE SOUP

Made Fresh Daily & served with Chive Cream

HOT PRAWNS EN COCOTTE

Succulent Prawns Baked with Potato & Caerphilly Cheese

MELON HAWAII

Slices of Ripe Melon & Pineapple with Mango Coulis

HAM HOCK & PARSLEY TERRINE

A Pressed Terrine of Ham Hock & Parsley with Piccalilli & Rocket

FROM THE CHEF'S BUFFET TABLE

ROAST LOCAL FARM TURKEY

Carved straight from the Oven with Traditional Trimmings

ROAST LOIN OF HAND REARED DERBYSHIRE PORK

Cracklingly fresh, real flavour

CASSEROLE OF ROCHE ABBEY PHEASANT

with Game Chips & Thyme & Walnut Stuffing

TORTELLINI FLORENTINE

Spinach & Ricotta Tortellini with a Cheddar Sauce

LOCAL FARM VEGETABLES

Cauliflower Au Gratin, Peas & Leeks, Roast Potatoes & Roast Root Vegetables

FOR YOUR DESSERT

CHRISTMAS PUDDING

Presented Flamed with Rich Brandy Sauce

SANTAS SALTED CARAMEL PANACOTTA

With Milk Chocolate Ganache, Vanilla Cream & A Christmas Shortbread

CHOCOLATE PROFITEROLES

Balls of Choux Pastry Stuffed with Crème Patisserie & Topped with Chocolate Sauce

CHEESE PLATTER

Blue Stilton, Cheddar & Wensleydale- Celery Sticks & Apple Slices

FAIRTRADE COFFEE, WARM MINCE PIES & SANTAS FESTIVE TREATS

12.30PM – 2.00PM-BAR TILL 5.00PM

FOR RESERVATIONS – 0114 2551818 - Baldwins Omega, Brincliffe Hill, Off Psalter Lane, Sheffield