



THE
**BOUNDARY
HOUSE**
METHLEY

• **CHRISTMAS DAY LUNCH 2020** •

STARTERS

SPLIT PEA & HAM HOCK SOUP, CRISPY BACON AND PEA SHOOTS

WHOLE DRESSED WHITBY CRAB WITH LEMON MAYONNAISE AND GRANARY BREAD

CHICKEN, LEEK & PROSCIUTTO TERRINE, MARINATED WILD MUSHROOMS AND TARRAGON MAYONNAISE

MINI BAKED CEMBERT, CRANBERRY & ORANGE CHUTNEY AND GARLIC TOASTS

MUSHROOM, WALNUT & TARRAGON PATE, PICKLED SHALLOTS, CORNICHONS & SOURDOUGH TOAST (VE)

MAINS

All of the below served with roasted potatoes, pigs in blankets, house gravy and seasonal vegetables at the table

TURKEY, STUFFING & BACON PARCEL, ROAST TURKEY CROWN, YORKSHIRE PUDDING PLUS ALL THE TRIMMINGS

CLASSIC FILLET OF BEEF WELLINGTON, TRUFFLE MASH PLUS ALL THE CHRISTMAS TRIMMINGS

**SOUS VIDE DUCK BREAST, DAUPHINOISE POTATO,
HONEY ROAST CHICORY, PORT & ORANGE JUS**

CLASSIC POACHED FILLET OF SALMON, SAUCE BÉARNAISE AND GRILLED ASPARAGUS

MUSHROOM, CHEESE & CHESTNUT WELLINGTON & CHRISTMAS TRIMMINGS (VE)

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

SHERRY TRIFLE

BAILEYS CRÈME BRULÉE

SALTED CARAMEL TART WITH SALTED CARAMEL ICE CREAM

ASSIETTE OF CHOCOLATE DESSERTS

CHEESE AND BISCUITS

COFFEE / TEA AND CHOCOLATES

£85 PER HEAD (£40 FOR UNDER 12'S / UNDER 5'S FREE)

Food choices must be pre ordered. Tables are allocated 3 hours

To book email us on events@theboundaryhousemethley.co.uk | www.theboundaryhousemethley.co.uk | 01977 551101