

Arts Society: Blackwater
Christmas Lunch at the Lion
Wednesday 12th December 2018
12 midday for 12.30pm

This year we are trying out another restaurant so that in future years we can expand our choices. We will return to previous favourites as appropriate.

The Lion at Boreham (CM33JA) has a great reputation for food and atmosphere and we are delighted to report that they can accommodate a large party and we have booked exclusive use of the conservatory. Car parking is extensive and there are disabled spaces.

Unusually the **restaurant does not require us to choose from the menu in advance** but the sample menu contains a wide and delicious choice.

This year the cost will be **£27 per head** which covers the three course meal and use of the room. There is no two course option. Drinks and coffee / tea are not included.

Please make cheques out to the Arts Society Blackwater as we will be paying the full cost in advance. You can submit forms at the October or November lectures or send them direct to

Marian Redding. 17 Town End Field. Witham CM81EU.

Tel 01376 516133. Mobile 07709892416

Please complete the following and submit with your cheque

Name /s

Contact telephone number

Cheque amount (£27 per person)

Dietary requirements (if any)

If you wish to sit at the same table as friends please list names below and we will do our best to accommodate this.

Sample Christmas lunch menu 2018

Starters

Sweet potato, coconut and chilli soup; crusty bread

Roast plum tomato and basil soup; crusty bread

Chicken liver pate and game terrine: spiced pear, cranberry chutney

Butternut, red onion, red pepper, spinach and Cornish brie tart: mixed salad

Lambton and Jackson smoked salmon: beetroot relish, multigrain bread

Prawn and crayfish cocktail: Marie rose sauce, multigrain bread

Cauliflower leek and smoked Applewood cheddar croquettes; saffron aioli

Main Courses

Roast 'Grove-Smith Farm' turkey: glazed gammon, chipolata, sausage and apricot stuffing, roast potatoes

Pan fried fillet of seabass and seared salmon escalope: lemon and crayfish croquette potato, dill cream sauce

English 8 oz sirloin steak 28 day aged; triple cooked chips, peppercorn sauce

Gnocchi: tossed in cherry tomatoes, pesto rocket and parmesan

Filo parcel: wild mushroom spinach and feta; sweet potato chips, ratatouille

Slow roast belly of 'Bosworth Farm' pork: Cornish cider, wholegrain mustard sauce, creamy mash

All served with fresh vegetables

Desserts – to name just a few

Lillypuds Christmas pudding (contains nuts); brandy sauce

Vanilla crème brulee; shortbread biscuit

Baked meringue: mixed berry compote, whipped cream

Rich Belgian chocolate and almond torte

Sticky ginger pudding

Ice cream selection

Duet of cheeses

And more

