



The Café by  
the Lake

RESTAURANT  
& BAR



# FESTIVE MENU

## TO START

*Roast parsnip & chestnut soup*  
*Smoked salmon & prawn mousse with a horseradish cream*  
*Chicken & duck liver pâté with orange & red onion chutney*  
*Wild mushrooms with a tarragon & cream sauce in a puff pastry case*

## THE MIDDLE BIT

*Roast Sussex turkey with cranberry stuffing, pigs in blankets, roast potatoes, Brussel sprouts, carrots & roast parsnips*  
*Roasted rump of lamb in a rosemary & redcurrant sauce with potato & parsnip mash & seasonal vegetables*  
*Pan seared fillet of salmon on a bed of parmentier potatoes & parsnips coated in a béarnaise sauce*  
*Vegetable casserole topped with a herb crust*

## TO FINISH

*Traditional Christmas pudding with brandy sauce or custard*  
*Chocolate & pecan pie with vanilla ice cream*  
*Panna cotta topped with a cranberry compote*  
*A selection of local cheeses & biscuits*

## ROOM FOR MORE?

*Coffee & mince pie £4.95*  
*Cockburn's port £4.50*  
*Sauternes £4.00*

**2 COURSES - 22.95**

**3 COURSES - 26.95**