



**Airborne Engineers Association
Chatham Branch
Christmas Lunch Menu 2014**



£17.50 per person
£10.00 for children

- A **Creamry Winter (v)vegetable Soup (gf) (v)**
- B **Prawn Delight (gf)**
Atlantic prawns on bed of fine leaves, draped with thinly sliced smoked salmon
topped with Mary Rose dressing
- C **Chicken Liver Parfait (gf)**
Rustic bread crisp and red onion marmalade
- D **Salad Carprese**
tine ripened tomatoes and mozzarella
Fresh basil pesto with dressed rocket leaves
- *****
- E **Seasonal Roasted Breast of Turkey (gf)**
traditional trimmings
- F **Succulent Leg of Lamb (gf)**
In a creamy mint jus
- served with potatoes and seasonal vegetables**
- G **Tagliatelle King Charles**
Sweet roasted red pepper, courgette and tomato sauce
Topped with fresh Parmesan
- H **Poached Fillet of Cod (gf)**
With Spanish style red pepper and chorizo ragout
- *****
- I **Individual Steamed Christmas Pudding (gf)**
light brandy sauce
- J **Chef's Dessert**
To be confirmed in September
- K **Very Berry Sundae (gf) (v)**
Rich strawberry and creamy (v)anilla ice cream topped with summer berry compote and cream
- L **Selection of British Cheese (gf) (v)**
Somerset Brie. Wensleydale with cranberries. and Double Gloucester with chives
served traditionally with crackers, grapes and celery

Tea or Coffee

(gf) gluten free items areavailable on request
(v) denotes vegetarian

