

IRRV East Midlands Association Christmas Lunch

7th December 2017 at Whipper-In Hotel, Oakham



Roasted Red Pepper Soup
with herby croutons

Galia Melon
with winter berries & mulled wine syrup

Asian Fishcakes
with salad, lemon & thai tartar sauce

Chicken Liver Parfait
with balsamic vinegar, rocket & parmesan salad



Traditional Roast Turkey
all the trimmings ... roast potatoes, seasonal vegetables & pan roast gravy

Grilled Salmon Fillet
with creamed leeks, chive new potatoes

Leek & Stilton Tart
with a winter frisee & crushed walnut salad

Feather Blade of Beef
with champ mash, glazed carrots, beans & red wine jus



Christmas Pudding
with brandy cream sauce

Belgian Chocolate Mousse
with a shortbread biscuit

New York Baked Vanilla Cheesecake
with fruit coulis



Freshly brewed coffee and mince pies