IRRV East Midlands Association Christmas Lunch 5th December 2019 at Whipper-In Hotel, Oakham



Roasted Red Pepper Soup with herby croutons

Galia Melon with winter berries & mulled wine syrup

> Baked Falafel with yoghurt & cucumber sauce

Homemade Game Terrine date & apple chutney with sourdough

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

> Grilled Salmon Fillet with fresh herb & lemon butter

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

Beef Bourguignon with a rich burgundy sauce with glazed button onions, bacon & mushrooms



Christmas Pudding with brandy cream sauce

Belgian Chocolate Mousse with a shortbread biscuit

> Vanilla Cheesecake with very berry coulis



Freshly brewed coffee and mince pies