

December 2017

Three Course Lunch

To Start

Winter Vegetable Broth

Served with Toasted Ciabatta Bread

Crispy Duck Salad

Warm Duck Leg Bound in a Sweet Chilli Dressing with a Radish and Cucumber Salad

Mulled Wine Poached Pears

Apple, Goats Cheese and Grape Salad

Mains

Rolled Confit Turkey Thigh

Local Organic Turkey, Wrapped with Bacon and Stuffed with Local Sausage, Sage and Onion
Served with Dripping, Roasted Winter Vegetables, Sprouts, Cranberry and House Gravy

Vegetable Wellington

Pesto Bound Vegetables with Tomato, Basil and Goats Cheese. With a Warm Piquant Tomato and
Roast Red Pepper Sauce

Crispy Local Pork Belly

Pommery Wholegrain Mashed Potato, Buttered Winter Greens finished with Local Chutney

Thyme Roasted Chicken Breast

With Chilli and Parmesan Sautéed Potatoes and Roasted, Sun Blushed Tomato and Red Onion Salsa

Desserts

Infused Christmas Pudding

With a Vanilla & Brandy Sauce

Panettone Bread & Butter Pudding

With an Orange Crème Anglaise

Winter Spiced Rum & Raisin Crème Brulee

£18.95 per person

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