

Lunch Menu Choices for the New Year's Event at Pengethley Manor on January 13th 20100

Chef's Homemade Carrot and Coriander Soup topped with Crème Fraiche (A)

Fanned Honeydew melon with fresh fruit Coulis (B)

Chicken Liver and Pork Farmhouse Terrine with Petit Salad and Toasted Ciabatta (C)

Baked Half Avacado with Soft Poached Egg (D)

Char Grilled Sirloin Steak with Pink and Green Peppercorn Sauce (E)

Poached Chicken Breast with Asparagus and White Wine Veloute (F)

Grilled Horseshoe Gammon with Pineapple Ring (G)

Poached Fillet of Salmon with Prawn Lemon Butter (H)

Chef's Selection of Potatoes and Vegetables

Choux Buns drizzled in Dark Chocolate Sauce (I)

Red Berry Pavlova with Devon Dairy Cream (J)

Date and Walnut Sticky Toffee Pudding with Crème Anglais (K)

Cheese and Biscuits with Celery, Walnuts and Grapes (L)

Freshly Brewed Coffee and Chocolate MInts

[Click here](#) to email the Social Secretary with your choice.