



RIFLES MESS CHRISTMAS LUNCH 2015

Please make ONE choice from each section

STARTERS

Fish soup, roullie & gruyer croutes

Goats curd & mulled wine pear salad, peppery leaves, honeyed walnuts & sherry dressing

Smoked salmon terrine, mixed shoots, caper & lemon dressing & Melba toast

Duck liver parfait, plum compote & crostini

MAINS

Free range turkey with all the trimmings

Loin of Suffolk pork, English apple sauce, roast potatoes, seasonal vegetables and gravy

Roast Sirloin of beef, Yorkshire pudding, seasonal vegetables and gravy

Honey and mustard glazed gammon with Cumberland or parsley sauce, champ potatoes and seasonal vegetables

DESSERTS

Christmas pudding & brandy cream

Treacle sponge and vanilla custard

Honeycomb ice cream and chocolate tuille straws

Christmas cheese board of stilton and brie with cranberry chutney, celey, grapes and crackers

£25 per person

Minimum 20 guests

Vegetarian options available on request.

Pink are very flexible so if you have any queries or special dietary requirements please contact Chef Ben on 0207 629 3674 or 07590 805442.