

Torbay Lifeboat Fundraisers - Christmas Lunch at Berry Head Hotel

Wednesday 16th December, 12.30 for 1.00 pm

When booking please give your choice (by number) of starters, main course and dessert.

Starters:

1. Chicken Liver & Cognac Pate, fruit chutney, Ciabbata Wafer
2. Thyme & Garlic Mushrooms with Brioche Toast (can be Vegan on request)
3. Poached Smoked Haddock, Cheddar & Spring Onion Fishcake with black garlic Aioli
4. Grilled Halloumi with charred Pineapple, Confit Cherry Tomatoes & Honey Glaze
5. Seasonal Root Vegetable Soup with herb oil (can be Vegan on request)

Main Course -

1. Roast Turkey with Pigs in Blankets, Orange & Cranberry Stuffing, Pan Gravy & Cranberry Jus
2. Roast Loin of Pork with caramelised Apple, Wholegrain Mustard Cider Sauce
3. Chef's Market Fillet of Fish, Lilliput Capers & Lemon Butter Sauce, Fondant Potato
4. Thyme Roasted Root Vegetable & Caramelised Brie Tartlet with a Mushroom & Truffle Jus
5. Vegan Nut Roast with Cranberry Jus

All served with Roast Potatoes, Crushed Swede & Carrots, Brussels Sprouts & Peas

Dessert Choices -

1. Warm Christmas Pudding with Whisky Custard
2. Caramel & Rum Roasted Pineapple, Pineapple Gel & Coconut Ice Cream (Vegan)
3. Blackcurrant Mousse, Citrus Curd & Blackcurrant Gel & Meringue Shards
4. Mincemeat, White Chocolate & Orange Custard Tart, Sable Crumble, Vanilla Chantilly & Confit Orange
5. Cinnamon & Nutmeg Spiced Milk Chocolate Delice, Dark Chocolate Cremeux, Salted Caramel Sauce & Crystalised Pistachios

Coffee & Mints

Booking

Price is £35 per person (including gratuity)

Payment to be by cash or cheque (payee = R.N.L.I.) and may be left at the King's Quay Shop or at the Kiosk, in an envelope FAO Anne Thorp with your name on.

Remember to give your choices for each course

Note - last collection of envelopes from the Shop/Kiosk will be 12 noon on Wednesday 9th December

Alternatively, pay Anne at any TLF event or Coffee Morning