

A glass of mulled wine or traditional cider on arrival

Christmas Day Menu

Le Moulin
de Lecq
SINCE 1955

£55.00
per person

Minestrone Soup

served with French bread and Jersey butter

Duck Parfait with Armagnac

with chefs pickled shallots, plum and fig relish, crusty bread

Melon, Parma Ham & Asparagus Salad

Mixed Seafood Cocktail

bound with marie rose sauce, served on a chiffonade of Iceberg lettuce, with a side of melba toast

Sorbet

Baked maple-glazed salmon

cooked to perfection and served with wilted spinach mash

From the Carvery

Roast Sirloin of beef
Traditional Christmas Turkey
Roast Pork with crackling
Honey glazed Ham
Pigs in blankets
Roast potatoes
Roasted root vegetables,
Sage and onion stuffing,
Turkey & Beef gravy
Yorkshire Pudding

Moulin's Vegetable Sizzler

In a sweet & sour sauce mixed peppers, mushrooms, onions, garlic served on a sizzling skillet with rice or chips

Traditional Christmas Pudding

Tiramisu

Moulin Mess

Sticky Chocolate & Orange Cake

Cheeseboard

Freshly ground Filter Coffee or Tea

Served with Mince Pies

Reservation Essential Please call 01534 482818

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