



THE
**BOUNDARY
HOUSE**
METHLEY

• **CHRISTMAS DAY LUNCH 2017** •

AMUSE BOUCHE

SALMON TWO WAYS WITH GRIDDLED BLINIS, AND CHIVE CRÈME FRAICHE

STARTERS

WHOLE DRESSED CRAB WITH LEMON MAYONNAISE AND BROWN BREAD

SWEETCORN CHOWDER

CLASSIC PRAWN AND CRAYFISH COCKTAIL WITH MARIE ROSE SAUCE

CHICKEN, MANCHEGO CHEESE AND CHORIZO PASTRY PARCELS

SMOKED DUCK, FIG AND MOZZARELLA SALAD

MAINS

All mains are served with unlimited roasted potatoes, Yorkshire puddings, pigs in blankets and mixed vegetables for everyone on the table.

BRONZED TURKEY BREAST WITH BREAD SAUCE AND TURKEY GRAVY

RACK OF FRENCH TRIMMED LAMB WITH A MINT SAUCE GLAZE

ROASTED SIRLOIN OF BEEF AND HOUSE GRAVY

WILD SALMON FILLET WITH A CAPER, CREAM AND LEMON BUTTER SAUCE

VEGETABLE TAGINE WITH BROWN RICE AND DEEP FRIED COURGETTE LEAVES

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

ASSIETTE OF CHOCOLATE

TRIO OF CHEESECAKES

GRANDMAS SHERRY TRIFLE

CRÈME CATALAN

COFFEE AND HOME MADE CHOCOLATES

£70 PER HEAD (£35 FOR UNDER 12'S)

To book email us on info@theboundaryhousemethley.co.uk | www.theboundaryhousemethley.co.uk
arrival between 12pm - 1.30pm or 3pm - 4.30pm (Tables are allocated 3 hours from arrival)





THE

BOUNDARY HOUSE

METHLEY



CHRISTMAS SIT DOWN MENU

1ST - 30TH DECEMBER

MINIMUM 10 - MAXIMUM 40



STARTERS

All starters served with brown bread roll

PRAWN AND CRAYFISH COCKTAIL WITH MARIE ROSE SAUCE

TOMATO AND MOZZARELLA SALAD WITH GRILLED CHORIZO SLICES
(remove chorizo if required)

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE

CHICKEN LIVER PARFAIT WITH MANGO CHUTNEY

MAIN COURSE

All mains are served with roasted potatoes and seasonal vegetables on the table

ROAST TURKEY BREAST, YORKSHIRE PUDDING, PORK AND SAGE STUFFING, PIGS IN BLANKETS AND GRAVY

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING, PORK AND SAGE STUFFING, PIGS IN BLANKETS AND GRAVY

PAN FRIED SALMON FILLET WITH A WHITE WINE AND CREAM AND CHIVE SAUCE

VEGETABLE TAGINE WITH CRISPY ONION RINGS AND BROWN RICE

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHOCOLATE BROWNIE WITH ICE CREAM

CRÈME BRULÉE

CHEESE AND BISCUITS

£26 PER HEAD / £30 PER HEAD (WITH A GLASS OF PROSECCO ON ARRIVAL)

For more information email us on info@theboundaryhousemethley.co.uk
www.theboundaryhousemethley.co.uk | t - 01977 551101