

**BOOK  
NOW**



# traditional CHRISTMAS LUNCH MENU

ENJOY OUR POPULAR HOME-COOKED CHRISTMAS LUNCH

**2 COURSES £16.95  
OR 3 COURSES £19.95**

**AVAILABLE MONDAY TO FRIDAY  
THROUGHOUT DECEMBER**

**£5  
deposit**

payable at time  
of booking

## STARTERS

- Homemade 'Soup of the Day' with Freshly Baked Crusty Roll
- Chicken Liver Pate with Red Onion Marmalade and Melba Toast
- Traditional Prawn Cocktail - Atlantic Prawns in Marie Rose Sauce served on a bed of lettuce with Crusty Brown Bread
- Fantail of Melon served with Honey and Ginger Yoghurt and Fresh Berries

## MAIN COURSES

- Roast Turkey served with all the Festive Trimmings
- Poached Salmon served with a cream and Asparagus Sauce (GF)
- Braised Rump of Scotch Beef with Brandy and Peppercorn Sauce
- Roasted Pepper stuffed with Cous Cous and Feta Cheese (Vegan)

(All served with a selection of vegetables and roast potatoes)

## DESSERTS

- Warm Christmas Pudding with Brandy Sauce
- Fresh Fruit Pavlova with Raspberry Coulis
- Chocolate Fudge Gateau served with Cream or Ice Cream
- Selection of Cheese and Biscuits with Chutney

Please speak to a  
member of staff  
if you have any  
food allergies  
or intolerances

**To book, simply call or speak to a member of staff who  
will take your reservation and £5 per person deposit.**

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