



Lymefield

Christmas Lunch

Served every Tuesday, Wednesday, Thursday and Friday
from Tuesday 17th November until Wednesday 16th December

Reservations Only

2 Courses £22.95 3 Courses £27.95

Starters

Creamy celeriac, hazelnut & truffle soup [ag] [v] [av]

Prawn cocktail - with Atlantic prawns, lettuce, pickled cucumber,
marie rose sauce & crisp bread [ag]

Italian ham - with mulled poached pear, goats cheese, focaccia croutons
and pea shoots [ag]

Mains

Roast turkey, beef or nut roast - served with pigs in blankets, proper gravy
and all of the traditional accompaniments [ag]

Herb crusted white fish - with roasted new potatoes, greens & lobster sauce [ag]

Pithiver - roast vegetables, colcannon & proper veg gravy [v] [av]

Desserts

Homemade Christmas pudding - steamed Christmas pudding made by our chefs
to an old family recipe. Served with hot brandy sauce [ag] [v] [av]

Black Forest Chocolate Delice - with chocolate soil, sour black cherries,
chantilly cream & kirsch gel [ag] [v]

Cheese Board - a selection of cheeses from our Farm shop, served with
biscuits & homemade chutney [ag]

Tea/Coffee

Children's Christmas Dinner

(Age 10 & under)

Tomato soup, Roast dinner with a festive bun to finish - £11.95

All lunches are freshly prepared therefore we ask for a £10 deposit which is non-refundable
Full payment of reserved lunches is required if less than 48 hours' notice of cancellation has been given

To reserve your table, drop by or call us on 01457 764686
or book at lymefield.com

Lymefield Garden Centre, Farm Shop & Tea Room Ltd
Broadbottom, Hyde, Cheshire, SK14 6AG

[gf] - gluten-free

[ag] - easily gluten-free adaptable

[v] - vegetarian

[av] - easily vegan adaptable