



**Celebrate the festive season at**

**THE RESTAURANT**

**HALLIFORD MERE LAKES**

**Chertsey Rd Shepperton Surrey TW17 9NP**



# THE RESTAURANT AT HALLIFORD MERE LAKES



Recommended

Waterside bistro serving seafood and Mediterranean cuisine  
With some English classics

## CHRISTMAS MENU 2017

Available most lunchtimes and evenings in December - *Bookings essential!*

01932 248547



### BOOKINGS

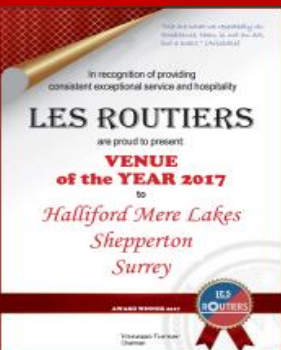
*Available for tables of 2 to large groups of 70+ people.*

We hope you will choose Halliford Mere Lakes for your Christmas celebration. We are happy to take provisional bookings, however, to confirm your tables we require a 50% deposit (ie., 50% of the total food cost for your party). We will of course telephone you prior to us receiving your deposit if another group is interested in booking your provisionally held tables.

*Please be sure of the number of guests attending your function as the deposit cannot be refunded in part or whole for non attendances - Thank you for your understanding.*

***Scroll down to see our choice of menus.***





# CHRISTMAS MENU 2017



Available most lunchtimes & evenings in December for tables of 2 to large groups of 70+

*\*Dancing is available for your party at no extra cost -please enquire\**

***BOOKINGS & ORDERS IN ADVANCE ESSENTIAL!***

*NB. These menus cannot be interchanged with the A la carte menu, Thank you for your understanding.*

FOOD INTOLERANCES: If you have a medical food intolerance please tell the Manager, who will try to assist you with this menu

Tel: 01932 248547

hallifordmere.co.uk



## 2017

## CHRISTMAS MENU

**£24.50 Incl. 3 courses,  
coffee, mints & crackers**

*To help make your celebration go smoothly, for this menu we ask for a list of each guest's name and what they have ordered.*

*For larger groups we will design a simple table layout with you and ask for a list of the names of guests sitting at them. This is to help ensure that everyone gets the food that they have ordered.*

### TO START

*Served with crusty bread and butter*

#### **Creamy Garlic Mushrooms**

Mushrooms sautéed with sherry, grain mustard, garlic, herbs and cream

#### **Mozzarella, Tomato and Basil Salad**

Mozzarella with beef tomatoes and fresh basil dressing

#### **Prawn Cocktail**

Atlantic prawns on a bed of leaves bound in Chef's Marie-rose sauce

#### **Spicy Sweet Chilli Chicken Salad**

Shredded slow roasted chicken, glazed with a sweet chilli sauce reduction and served with salad

#### **Scottish Smoked Salmon**

Sliced smoked salmon, with a crème fraiche dip & lemon

#### **Halloumi and Roast Pepper Salad**

Halloumi cheese and roasted red pepper on a bed of leaves, drizzled with a balsamic reduction

### MAIN COURSE

*All served with rosemary scented sautéed baby potatoes and Chef's sliced roast Mediterranean vegetable gratin.*

#### **Supreme of Hake**

With a lobster enriched sauce, set on a bed of spinach

#### **Slow Roast Pulled Lamb**

Pulled slow roasted joint of lamb, dressed with Chef's Red wine, mint and redcurrant pan gravy

#### **Fillet of Lemon Sole**

Filled with smoked salmon and prawns on a bed of spinach, in a white wine and lemon butter sauce

#### **Carved Turkey 'Diane'**

Carved roast turkey and stuffing dressed with an onion, Dijon mustard, garlic & brandy cream sauce

#### **Sirloin of Beef**

Carved Sirloin of beef in Chef's classic rich Stroganoff sauce *(served with veg as above)*

#### **Vegetarian: Ravioli Pomodoro**

Pasta parcels with a pumpkin and ricotta stuffing, dressed with a fresh tomato and basil sauce

### DESSERT

**Treacle Pudding** - with Chef's brandy cream.  
**Rich but Light Chocolate Mousse** - with cream.

**Italian Light Lemon Tart** - with cream.

**Tiramisu** - with cream.

**Dolcelatte (Italian blue cheese) & Biscuits** - (£1.50 supplement)

**Coffee and Mints.**