



**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 2018

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

01932 248547



### BOOKINGS

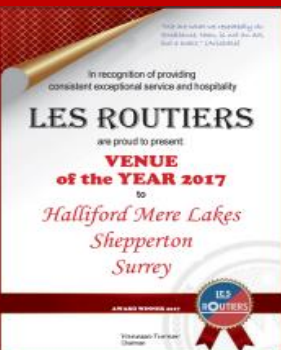
*Available for tables of 2 to large groups of 70+ people.*

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 2018



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



## 2018

### CHRISTMAS MENU

**£28.80 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 guests sitting at them (Not a full table plan). This is to help ensure that everyone gets the food that they have ordered.*

#### TO START

*Served with crusty bread and butter*

##### **Chef's Christmas Soup**

Celery and stilton soup, finished with herbs and a little cream

##### **Smoked Salmon Royale**

Dressed crab meat wrapped in Scottish smoked salmon, on a bed of mixed leaves

##### **Serrano Ham and Melon**

Sliced serrano ham with fresh melon, drizzled with honey

##### **Duck Liver Pâté**

Chef's rich duck liver pâté served with a port and cranberry jam

#### MAIN COURSE

*All served with roast potatoes and selected seasonal vegetables*

##### **Rump of Lamb**

Roast rump of lamb dressed with a rosemary, redcurrant, garlic, mint and red wine gravy

##### **Fillet of Halibut**

Roast fillet of halibut on a bed of spinach, dressed with a lobster sauce

##### **Roast Turkey**

Carved boned roast turkey with stuffing, 'pigs in blankets', bread sauce and pan gravy

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

Pasta parcels with a spinach and ricotta stuffing, dressed with a fresh tomato and basil sauce, topped with parmesan cheese

#### DESSERT

*Served with fresh double cream*

##### **Treacle Pudding**

##### **Rich but Light Chocolate Mousse**

##### **Italian Light Lemon Tart**

##### **Tiramisu**

##### **Stilton & Biscuits**

##### **Coffee and Mints.**