



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 2019

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

01932 248547



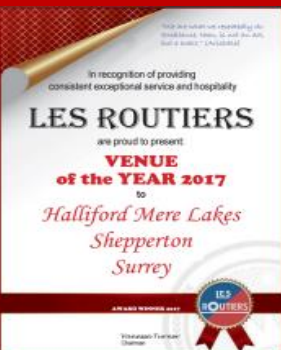
BOOKINGS

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 2019



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

All Inclusive: Evening parties can also 'dance the night away' following their meal

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



2019

CHRISTMAS MENU

**£29.80 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

Chicken Liver Pâté

Chef's rich chicken liver pâté served with a port and cranberry conserve

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.