

INF Christmas Lunch at 'L'Auberge at the Onslow Arms'
Friday 18th December 2009
Meet at 1230h, for lunch at 1300h

Starters

- 01) Creamy chestnut soup served with a roasted garlic flan and toast
- 02) Game terrine served with wild mushroom pickles and toasted brioche
- 03) Warm scallop and tiger prawn mousseline with lobster sauce
- 04) Smoked duck fillet, with foie gras and artichoke salad (supplement of £2.50)
- 05) Goat's cheese millefeuille style served with shallots and dried fruits confits
- 06) Bavarois duet of marinated salmon, served with honey and dill dressing

Main courses

- 07) Pink bream gratin topped with herb crust, orange and rosemary sauce
- 08) Red mullet fillets 'tartine' with a squid and scampi mouse, red wine fish sauce
- 09) Roasted farm turkey with chestnut stuffing served with traditional trimmings
- 10) Duck breast roasted with juniper berries served on a fondant potato, crushed celeriac, with walnut oil and Cottage saupiquet sauce
- 11) Pan-fried rib eye steak served with a Rosini sauce, winter vegetables gratin (supplement £2.50)
- 12) Small soft cheese ravioles served with creamy oyster mushroom sauce

Desserts

- 13) Traditional Christmas pudding
- 14) French Christmas log
- 15) Classic vanilla crème brulee
- 16) Cottage cheesecake with exotic fruits
- 17) Opera cake served with a bitter coffee sauce
- 18) Cheese selection on bread grilled with olive oil

Tea and coffee

Price per head is £28.00 per person (excluding the supplements), which includes the above, the service charge and tip!

Please make payment to ***Sally Rule*** and send it to 'Brambles', Burnt Common Lane, Ripley, Surrey GU23 6HD