

TIMBERS RESTAURANT

Christmas Lunch Menu

3 Courses , Coffee, Mints
& Crackers £18.95
(PRE-ORDER REQUIRED)

Starters

Homemade Soup of the Day

Brussels Pâté

Camembert & Redcurrant Jelly

Mains

Traditional Roast Turkey

*Supplied locally & served with our own
Homemade Stuffing & Pigs in Blankets*

Timbers Famous Roast Beef

*Served with Yorkshire Pudding & seasonal
vegetables*

Fresh Poached Salmon Fillet

*Served with a Orange & Cranberry Sauce
& Seasonal Vegetables*

Braised Lamb Shank in Red Wine &
Rosemary Gravy

Mushroom, Brie, Rocket & Redcurrant
Filo Bundle

*Creamy Mushroom, French Brie, Rocket &
a tangy redcurrant filling wrapped in a
layered bundle of butter glazed, crispy
golden filo pastry*

Nut Roast

Desserts

*A selection of fresh homemade desserts,
Please ask to see our desserts board*

Coffee & Mints



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