



Prospero Society Christmas Lunch

This year the Prospero Christmas lunch will be at The Clachan Pub. A different location but not too far, just off Regents Street in Kingly Street. We have reserved a private room for lunch just for us! Please find the menu below, there is a lot of choice and great value for Central London. We hope to see as many of you as possible there!

Tuesday 3rd December 12.30pm

Prospero Members **£35.50** Members /Guests **£41.50**

Please note, Drinks and gratuities are NOT included, Don't forget to select your 3 course choices from the list overleaf and include them together with any supplementary payments with the application.

PLEASE NOTE: to check allergen info please see the festive menu tabs on this link <https://www.smartchef.co.uk/brands/nicholsons>

Booking Deadline November 15th

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Application for Prospero Society Christmas Lunch.

Name.....

Phone no:-.....e-mail.....

Prospero Member @ £35.50 Club Member/guest @£41.50.....

Total Amount £.....

Please make a bank transfer to **BBC Club Sports & Leisure Ltd**, account number **01443319** Sort Code **30-00 02** using CHRISTMAS as the reference and also email the application details **with your lunch choices and any guest name(s)** to BBC.Club@bbc.co.uk **OR** write a cheque for the full amount to **BBC Club Sports & Leisure Ltd** and post it to Gayner Leach, BBC Club, Zone A Floor 2 London Broadcasting House, Portland Place, London W1A 1AA. Please include your email address for confirmation letter and if you are unsuccessful your cheque will be destroyed. Alternatively please include an SAE marked for full details of the trip or returned cheque if fully booked.

TO START

KING PRAWN & SMOKED SALMON COCKTAIL

King prawns with Marie Rose sauce on a bed of lettuce, topped with smoked Scottish salmon. With farmhouse bread and butter.

SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. Served with rustic bread and butter.
Vegan alternative available.

SHALLOT & CAMEMBERT TART TATIN (V)

With a side salad, dressed with balsamic glaze*.
Vegan alternative available.

CHICKEN LIVER & BRANDY PÂTÉ*

Chicken liver and brandy pâté with an apple & date chutney. With toasted rustic bread.

THE MAIN EVENT

SLOW COOKED PORK BELLY

With bubble & squeak mash, slow roasted apple, long-stem broccoli, and a rich gravy.

WALNUT & ALMOND NUT ROAST (VE)

Root vegetable, cranberry & nut roast with glazed roast carrots & parsnips, sprouts and oven-roasted potatoes. Served with a rich gravy.

GRILLED FILLETS OF SEABASS*

In a king prawns & lobster fumet bouillabaisse sauce. Served on crispy crushed baby potatoes with long-stem broccoli.

HAND-CARVED BREAST OF TURKEY

With bacon & chestnut stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes and a rich gravy.

8OZ CHARGRILLED SIRLOIN STEAK (+ £5)

21-day-aged Sirloin steak with vine cherry tomatoes, watercress and chunky chips. With your choice of Béarnaise*, craft ale mushroom & bacon* or peppercorn* sauce.

TO FINISH

CHRISTMAS PUDDING* (V)

Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices, with a rich brandy sauce.

RICH DARK CHOCOLATE TRUFFLE TORTE (V)

With salted caramel sauce & whipped cream.

BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

With a creamy custard. *Vegan alternative available.*

ZESTY LEMON TART

With berry coulis and freshly whipped cream.

NICHOLSON'S CHEESE BOARD (V) (+ £5)

Taw Valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert, served with celery and an apple & date chutney.

COFFEE & MINI MINCE PIE (V) (+ £4)
