



Prospero Society Christmas Lunch

This year the Prospero Christmas lunch will again be at The Clachan Pub, just off Regent's Street in Kingly Street. Behind Liberty's. 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 2nd December 12.30pm

Prospero Members **£39.50** Members /Guests **£49**

Please note, this year the service charge is included in the price but Drinks 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 the link available from early November on the Nicholson's website.

Booking Deadline November 15th

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Application for Prospero Society Christmas Lunch.

Name.....

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

Prospero Member @ £39.50 Club Member/guest @£49.....

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, BC2 B3 Broadcast Centre, 201 Wood Lane, London W12 7TP. 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 and Scottish smoked salmon with little gem lettuce and Bloody Mary sauce. With toasted ciabatta.

CHICKEN LIVER & BRANDY PÂTÉ

Chicken liver and brandy pâté with Hedgerow chutney. With toasted ciabatta.

SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. With toasted ciabatta and butter.

Vegan alternative available.

SHALLOT & CAMEMBERT TART TATIN* (V)

With a side salad, dressed with balsamic glaze.

Vegan alternative available.



THE MAIN EVENT

HAND-CARVED BREAST OF TURKEY*

With sage & onion stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes, spiced red cabbage and a rich gravy.

8OZ CHARGRILLED SIRLOIN STEAK (+£5)

21-day-aged sirloin steak with watercress and chunky chips. With your choice of peppercorn*, bone marrow béarnaise, or chimichurri sauce (in Scotland, whisky sauce replaces chimichurri)

FESTIVE NUT ROAST* (VE)

Walnut, almond & hazelnut roast with glazed roast carrots & parsnips, sprouts, spiced red cabbage and roast potatoes. Served with an onion gravy.

PAN-ROASTED SALMON FILLET*

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

SLOW-COOKED PORK BELLY

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



TO FINISH

CHRISTMAS PUDDING (V)

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

DARK CHOCOLATE TRUFFLE TORTE (V)

With salted caramel sauce & whipped cream.

APPLE & CINNAMON CRUMBLE PIE (VE)

With a mixed berry coulis and indulgent custard.

ZESTY LEMON TART (V)

With a mixed berry coulis and freshly whipped cream.

NICHOLSON'S CHEESE BOARD (V) (+£5)

Taw Valley mature Cheddar, Long Clawson Stilton and soft Camembert. Served with celery, grapes and a hedgerow chutney.

COFFEE & MINI MINCE PIE (V) (+ £4)

