FESTIVE MENU

A simply great Christmas spread!

STARTERS

Prawn Cocktail

Atlantic prawns served on a bed of lettuce with a home-made Marie- rose sauce and lemon slices, served with hot ciabatta slices.

Homemade Cream of Tomato Soup

With fresh herbs, topped with croutons and served with a hot ciabatta & butter.

Farmhouse Pate

Course pate served with hot ciabatta and butter and salad garnish.

Goats Cheese Wellington (V)

Goats cheese encased with a mix of mushrooms, butternut squash, cheese & herbs wrapped in puff pastry.



MAINS

Traditional Roast Turkey

With sausage meat & sage stuffing, chipolata sausage wrapped in smokey bacon, served with traditional gravy.

Poached Salmon Fillet

With a Hollandaise sauce.

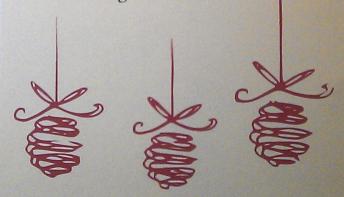
Loin of Pork Steak

Served with a rich and creamy mushroom sauce.

All served with rosemary roast potatoes, boiled buttered potatoes, sprouts, baton carrots & cauliflower.

Pasta Tortellini (V)

With a Ricotta cheese filling in a mushroom, cream and garlic sauce served with garlic bread.



DESSERTS

Christmas Pudding

Served with a warm brandy sauce.



Apple and Cinnamon Crumble
With hot custard and/or ice-cream.

Trio of Cheeses

Assorted biscuits, three cheeses & chutney.

TO FINISH

Mince Pie with clotted cream & a cafetiere of coffee or pot of tea.

2 courses £13.00 3 courses £15.00 4 courses £17.00