



Christmas Lunch & Evening Menu 2011

STARTERS:

Home Made Cream of Vegetable Soup
(Served with a Crusty Bread Roll & Butter)

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Chicken Liver Pâté
(Served with Melba Toast and a Caramelised Onion Chutney)

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Refreshing Fan Of Melon
(Presented with a Light Fruit Coulis)

MAINS:

Traditional Roast Turkey
(Served with Sausage Meat Stuffing, Bread Sauce, Pigs in Blankets & Roast Potatoes)

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Roast Topside of Beef
(Served with Yorkshire Pudding, Horseradish Sauce & Roast Potatoes)

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Grilled Fillet of Salmon
(Tender Salmon Served with a Leek & Dill Sauce)

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(v) Spinach & Ricotta Cannelloni

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All Main Courses Are Served With Vegetables and Potatoes

SWEETS:

Chocolate Melt Pudding
(Served with Cream or Ice Cream)

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Warm & Rich Christmas Pudding
(Served with Brandy Sauce & Cream)

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Home Made Sherry Trifle
(Served with Pouring Cream)

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Warm Mince Pies

2 Course - £11.95

3 Course £13.95