



CHRISTMAS DAY 2018
Adults £65/Children £25

THE START

Lentil Soup with crusty bread (v)
Tomato and Basil Soup with crusty bread (v)
Traditional Prawn Cocktail
Baked Camembert and Roasted Garlic (v)
Chicken Liver Pate with melba toast and Salad
Smoked Salmon and Avocado Stack
Black Pudding, Tattie Scone and Poached Egg served with Salad and Chutney

THE MIDDLE

Traditional Roast Turkey Dinner with all the trimmings
Nut Roast with Cranberries and a Tomato Sauce (v)
Lamb Steak braised in Mango and Mustard with baby potatoes
Chicken stuffed with Black Pudding wrapped in bacon with pepper sauce served with mash
Beef braised with Red Wine and Cranberry with Parmesan Mash
Haddock wrapped in Parma ham with Crème Fraiche and Pesto topped with Parmesan and Pine Nuts served with Baby Potatoes
All tables will be served with a selection of vegetables for sharing

THE END

Christmas Pudding with Brandy Butter served with custard
Sherry Trifle
Caramel Cake and Custard
Lemon Meringue Pie
Eton Mess Cheesecake
Sticky Toffee Pudding
Cheese and Biscuits

plus Coffee and mince pie



If you have any queries or dietary requirements then please discuss this with us.

Deposit of £20 per person required by 1st September

ALL MEALS MUST BE PRE-ORDERED BY NOVEMBER