

CHRISTMAS

2018

Starters

Leek & Potato Soup with crusty bread

Creamy garlic mushrooms on sourdough bread

Jerk chicken strips on a mango salad

Smoked Mackerel & beetroot salad with horseradish mayo

1 Dec - 24 Dec

2 courses

£21.00

3 courses

£27.00

Only available to pre bookings with a completed booking form and deposit of £5.00 per guest which is taken off the cost of the meal

Mains

TRADITIONAL ROAST TURKEY

With chestnut stuffing, chipolata wrapped in bacon, yorkshire pudding & roast gravy

BEEF BOURGUIGNON

A casserole of beef, bacon, baby onions in a rich red wine & thyme sauce

GOATS CHEESE PARCEL

Puff parcel stuffed with melted goats cheese, red onion & spinach in a white wine & mushroom cream

PAN FRIED SALMON FILLET

Salmon fillet, pan fried and served with a watercress & prawn cream

Desserts

CHRISTMAS PUDDING

Served with a brandy sauce

PECAN TART

with a rum & raisin ice cream

LEMON PANNA COTTA

A citrus cream accompanied with a caramel sliced orange

CHOCOLATE BROWNIE

A chocolate indulgence with chocolate sauce & baileys chantilly cream