

Christmas 2018 ①



FESTIVE MENU

STARTERS

Broccoli & Stilton Soup

Homemade soup served with roll and butter

Duck Liver & Pork Pate

A smooth pate with pork and duck liver laced with a French orange & cognac liqueur served with garnish, toast and butter

Thai Cod & Prawn Fish Cake (GF)

Cod & Prawn with subtle Thai spices coated in a gluten free crumb served with a sweet chilli dip and garnish

Creamy Garlic Mushrooms

Mushrooms served in a creamy garlic sauce, with toast and garnish

MAIN COURSES

Traditional Roast Turkey

Served with all the trimmings

Vegetarian Kiev

A vegetable mix with a creamy garlic cheese sauce in a crispy breadcrumb Kiev served on a bed of mash with seasonal vegetables

Pork Loin

Served in a cider and apple sauce with new potatoes and seasonal vegetables

Salmon & Lemon Prawn

Fillet of salmon with prawns and a lemon butter sauce with new potatoes and seasonal vegetables

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce

Blackcurrant & Prosecco Cheesecake (GF)

Biscuit base topped with vanilla cheesecake with heaps of blackcurrants in prosecco served with cream

Baileys Profiteroles

Choux pastry with creamy Baileys filling and chocolate coating served with pouring creaming

Assorted Ice Cream

Coffee & After Dinner Mints

£19.95 per person



