



Shoulder of mutton evening Christmas fayre menu

*Trio of fish chefs special, calamari, whitebait & kin prawns
Butternut squash soup with warm crusty bread
Selection of mushrooms with a dolcelatte sauce
Breaded Brie Golden oldie with cranberry sauce
Duck cognac & orange pate with crusty bread
Smoked salmon & baby prawns served on a bed of ice burg lettuce and
chefs cocktail sauce*

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*Roast turkey with all the trimmings
Shoulder of mutton lamb with red wine & cranberry sauce served with
seasonal vegetables & creamed potatoes
Vegetarian ravioli served on a bed of rocket with a butter & sage sauce
topped with Parmesan shavings
Sea bass with a white wine, cream and baby prawn sauce served with
baby potatoes and seasonal vegetables
Breaded chicken breast filled with Brie & chorizo with a cream and
mushroom sauce served with sauté potatoes & seasonal vegetables
Beef stroganoff rice & peas*

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*Christmas pudding served with brandy sauce custard or cream
Tiramisu
Cheese & biscuits
Mixed ice creams
Festive cheesecake served with vanilla ice cream
Salted caramel chocolate cake with ice cream*

Menu served from 20th November

Till the 24th December

Pre - Order only

Evening £24.95

Lunch £21.95

Please advise staff of any dietary or allergy requirements

