

CHRISTMAS MENU 2011



STARTERS



LIGHTLY SPICED PARSNIP SOUP

served with crusty bread.

PRAWN AND SALMON SALAD

served with dill marie rose sauce and brown bread.

SAUTED CHORIZO, POTATOES AND SEARED RED PEPPERS

served on A bed of mixed salad.

FETA CHEESE, SUNBLUSHED TOMATOES AND GREEN OLIVE SALAD (v)

served in a nest of leaves garnished with crisp croutons and drizzled with pesto.



MAIN COURSES



TRADITIONAL ROAST TURKEY

served with chipolata in bacon, chestnut stuffing and roast potatoes.

BAKED SALMON FILLET

served with an unglazed thermidor sauce (shallots, parsley, tarragon with a hint of english mustard).

SLOW BRAISED LAMB SHANK

served on a creamy mashed potato with a minted redcurrant sauce.

BAKED FLAT MUSHROOM (v)

topped with spinach, stilton and herb breadcrumb crust.

all main courses served with a selection of salad, vegetables, new potatoes and chips.



DESSERTS



Selection of sweets available from a dessert board including Christmas pudding.

Coffee and mince pies.

2 COURSE £19.00

3 COURSE £24.00



Pre-orders required 48 hours in advance for parties of 10 and above.

A deposit of £5.00 per person is required to secure bookings.

