



SUNDAY 9TH & 16TH DECEMBER

CHRISTMAS MENU

STARTERS



Prawns in a Whisky infused Marie Rose Sauce
Served on a bed of crisp salad and buttered bread

Spicy Parsnip Soup topped with a chestnut crumb
Served with a warm crusty roll

House Chicken Liver Pate, Port and Cranberry compote
Served with Melba toast

MAIN COURSE



Roast Breast of Turkey

Roast Topside of Beef

Fillet of Salmon

All served with seasonal trimmings, roast and mashed potatoes,
Yorkshire pudding and seasonal vegetables

DESSERT



Christmas pudding with Brandy sauce

Blackcurrant & Prosecco Cheesecake with Lemon Sorbet (G.F.)

Profiteroles filled with whipped cream and raspberry coulis,
Topped with ice cream and a dark chocolate sauce

Tea or Coffee served with warm mince pies

2 Course £14.95 - £16.45 with Tea/Coffee

3 Courses £17.95 - £19.45 with Tea/Coffee

PLEASE FILL IN YOUR MENU SELECTIONS ON THE BOOKING SHEET