

CHRISTMAS FAYRE

Starters

Homemade Lentil Soup

Served with a warm bread roll and butter

Button Mushroom Crostini (V)

Mushrooms in a cracked black pepper cream sauce served on toasted garlic bread

Prawn Marie Rose

Atlantic prawns served on iceberg lettuce with seafood sauce and brown bread

Mains

Traditional Roast Turkey

Hand carved turkey with kilned sausages, chestnut and sage stuffing, cranberry sauce, rich gravy, roast and mashed potatoes, lemon carrots and Brussels sprouts

Braised Beef in Red Wine with Puff Pastry

Hand cut chunks of beef, marinated and slow cooked in a red wine and thyme sauce and topped with flaky pastry. Served with roast and mashed potatoes, lemon carrots and Brussels sprouts

Grilled Scottish Salmon

Grilled fillet of salmon in a tomato & basil sauce with roast and mashed potatoes, lemon carrots and Brussels sprouts

Butternut Squash Stroganoff (V)

Butternut squash and chickpeas in a paprika and spinach cream sauce with rice, sour cream and green beans

Desserts

Christmas Pudding

Served with a hot brandy sauce

Fresh Fruit Salad

Served warm and topped with whipped Glayva cream

Millionaire's Shortbread Ice Cream

Served with chocolate sauce and a wafer

Mince Pies with coffee or tea

£14.99

