

Christmas Party Nights
£19.95 per person (Fri & Sat)

Homemade Parsnip Soup

Served with a Chestnut cream and croutons

Prawn and Smoked Salmon Linguine

Strands of linguine stir-fried with prawns and wafer thin slices of smoked salmon finished with a creamy dill and shallot sauce

Breaded Brie with a Redcurrant and Orange Sauce

Served on a bed of mixed lettuce leaves

Smooth Chicken Liver Pate

Served with Melbourne toast and Red onion chutney

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Traditional Roast Turkey

Hand carved slices of turkey Served with sausages wrapped in bacon, seasoning, cranberry sauce & traditional homemade gravy

Beef Stroganoff with Wild Rice

Steak cooked in a paprika, onion and mushroom cream sauce

Baked Salmon with a Pesto and Parmesan crust

Served on a bed of tomato and lime salsa

Caramelised Red Onion and Goat's Cheese Tart

With roasted Mediterranean vegetables and a balsamic reduction

***All main courses are served with
Seasonal Vegetables & Potatoes***

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Traditional Christmas Pudding

Served with brandy sauce

Irish Cream Cheesecake

Served with Cream

Festive Apple and Mixed Berry Crumble

With a hint of mould wine served with custard

Homemade Chocolate Fudge Cake

Rich melted chocolate fudge served with vanilla ice cream

Cheese Platter

A Selection of cheeses served with biscuits, celery and fruit

Freshly Brewed Coffee and After Dinner Mints