

CHRISTMAS DINNER MENU

Ĥ

CHRISTMAS DINNER MENU



Leek & Potato Soup crusty roll, butter

Breaded Camembert sweet tomato chutney, tomato & herb salad

Chicken Caesar Salad shaved parmesan, crisp bacon lardons

Prawn Cocktail marie rose sauce, wheaten bread, butter

- 🆬 —

Traditional Turkey & Ham sage & onion stuffing, pork & leek chipolata, red wine gravy, crispy sage

Seared Salmon Fillet bacon, leek and pea veloute

Chargrilled Minute Steak half roast tomato, onion rings, peppercorn sauce

Linguine Pasta tomato, spinach, toasted pine nuts, feta cheese

All served with seasonal vegetables and potatoes

17 –

Christmas Pudding brandy anglaise

Raspberry Ruffle Eton Mess

Chocolate Orange Cheesecake chocolate shavings, vanilla cream

Freshly Brewed Tea or Coffee & Mince Pies

!!! —

4 COURSE DINNER £33.00 PER PERSON (Sunday – Friday throughout December)

4 COURSE DINNER £36.00 PER PERSON (Saturdays throughout December) There is a discretionary 10% service charge for parties of 6 or more