

Christmas Fayre Menu

Starters

Homemade cream of tomato and basil soup, topped with croûtons and served with a fresh crusty roll.

North Atlantic prawn cocktail, delicious prawns served on a bed of iceberg lettuce, with Marie Rose sauce and served with brown bread.

Chicken liver pate topped with a homemade onion chutney served with toast and side salad.

Mains

Roast turkey breast with cranberry stuffing and all the accompaniments.

Roast beef Yorkshire pudding and all the accompaniments.

Baked fillet of cod with a mushroom and dill sauce, served with fresh seasonal vegetables and potatoes of your choice.

Grilled chicken with a rosemary, roasted pepper and tomato sauce, served with seasonal vegetables and potatoes of your choice.

Butternut squash and chia seed pastry crown with seasonal vegetables and potatoes of your choice.

Desserts

Christmas pudding with brandy sauce.

Chocolate yule tide log, served with pouring cream.

Homemade cheesecake topped with a winter berry compote served with Chantilly cream

Coffee and Mints

£21.95

2 courses £15.50

