

Festive Dinner Menu

Chefs homemade soup of the day
Served with baked ciabatta

Mushroom and toasted nut salad
With a balsamic dressing

Smoked salmon and tiger prawns
Tossed with lemon and dill

Pearls of melon
With cranberries in a mulled wine jus

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Roast crown of turkey
With sage stuffing, bacon wrap and a pan gravy

Flame grilled rump steak
With tomatoes, mushrooms and a diane sauce

Pan baked pork chop
With a cranberry and nut crust and a creamy cider sauce

Roasted butterfly salmon
With a lemon and butter dill cream

Almond, asparagus and spinach pastry wrap
With a blue cheese sauce

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Christmas pudding
Served with brandy sauce

French chocolate tart
With chantilly cream

Banoffee sundae
Topped with whipped cream, nuts and wafers

Sliced cheddar and brie
With savoury biscuits, grapes and celery

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Freshly brewed coffee or tea
With chocolate

2 courses - £13.95

3 courses - £15.95

To include crackers, blowouts and streamers