



## **FESTIVE MENU 2018**

**ROASTED WINTER VEGETABLE SOUP  
WITH CROUTONS**

**CHICKEN LIVER PATE  
WITH REDCURRANT JAM AND TOASTED BLOOMER**

**PRAWN MARIE ROSE SALAD  
WITH BUTTERED BROWN BREAD**

**BAKED PORTOBELLO MUSHROOM  
TOPPED WITH STILTON, BACON LARDONS AND PINE NUTS**

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**TRADITIONAL ROAST TURKEY  
WITH CRANBERRY AND SAGE STUFFING, PIG IN BLANKET,  
ROASTED POTATOES AND RICH GRAVY**

**SUPREME OF SALMON  
WITH SPINACH, NEW POTATOES  
AND A WHITE WINE CREAM SAUCE**

**BRAISED BEEF  
WITH A RED WINE AND MUSHROOM JUS  
AND ROASTED POTATOES**

**ROASTED BREAST OF CHICKEN  
WITH ROASTED POTATOES  
AND A MADEIRA AND PEPPERCORN SAUCE**

**AUBERGINE, BEEF TOMATO AND MOZZARELLA STACK  
WITH PARMESAN PESTO DRESSING AND ROAST POTATOES**

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**TRADITIONAL CHRISTMAS PUDDING  
WITH BRANDY SAUCE**

**LEMON CHEESECAKE  
WITH CANDIED LEMON AND ELDERFLOWER CHANTILLY CREAM**

**WHITE CHOCOLATE AND BERRY GATEAUX**

**CHEESE AND BISCUITS  
WITH GRAPES, BISCUITS AND PICKLE**

**3 COURSE LUNCH - £22.50 / 3 COURSE DINNER - £28.50**

**CHRISTMAS PARTY NIGHT - £35.00**

**BOXING DAY LUNCH - £35.00**

**ALL PRICES INCLUSIVE OF TEA OR COFFEE AND VAT**

