



FESTIVE CHRISTMAS MENU

STARTERS

Tartlet of Mushrooms topped with a Soft Hen's Egg and Bearnaise Sauce served with a Salad Boat

Atlantic Prawn and Smoked Salmon Marie Rose Cocktail served with salad garni and Buttered Wholemeal Bloomer

Indian Spice Vegetables Filled Flat Bread topped with a Yoghurt and Mint Drizzle served with a Salad Boat

Smoked Mackerel Pate served with Horseradish Crème Fraiche, Toasted Bloomer and Salad Garni

Salt Baked Beetroot with Goat's Cheese and Pickled Red Onion on Dressed Mixed Leaves and Buttered Wholemeal Bloomer

Chilled Mixed Melon Cocktail topped with a Fruit Coulis

Bang Bang Coated Cheese and Spring Onion Croquettes served with a Chimichurri Dip and Salad Garni

MAIN COURSES

Roasted Breast of Turkey with a Sausage & Bacon Wrap, Sage & Onion Stuffing Ball, Yorkshire Pudding served with Fresh Vegetables, Brussel Sprouts, Roast Potatoes, Roasted Parsnips, Gravy and Cranberry Sauce

Slow Cooked Beef Steak in a Root Vegetable Stew with Herb Dumpling served with Creamed Mash and Buttered Green Beans

MAIN COURSES cont.

Pan Fried Chicken Breast Medallions in a Mushroom, Thyme Cream Sauce served with Crispy Potatoes and Buttered Green Beans

North African Coated Loin of Cod served with Fresh Vegetables and Baby Potatoes

Medallions of Roasted Tenderloin of Pork wrapped in Bacon with Sage & Onion Stuffing Ball, Yorkshire Pudding served with Fresh Vegetables, Roast Potatoes, Roast Parsnips, Gravy and Apple Sauce

French Style Vegetarian Lasagna (vegetarian mince and pancakes lasagna style) served with Chips and either Fresh Vegetables OR Salad

Ribeye Steak served with Salt & Pepper Tomato, Buttered Garden Peas, Chips and a Creamy Green Peppercorn Sauce on the side

Christmas Pudding with Anne's Brandy Cream
OR
Selection of Sweets

Coffee and Anne's Mince Pie

PRE ORDERS ARE REQUIRED FOR THIS MENU
ANY ALLERGIES PLEASE INFORM US