



Christmas Day Menu

Starters

Freshly made Winter Vegetable Soup

Served with a warm roll & butter.

Horseshoes Prawn Cocktail

Succulent North Atlantic prawns served on a bed of lettuce. In our own Marie Rose sauce.

Trio of Smoked Salmon Cornets

Filled with soft cheese & black pepper on a bed of fresh mixed leaf salad, and drizzled with lemon dressing.

Tomato & Mozzarella Salad

With a balsamic glaze.

Main Courses

Traditional Roast Turkey Dinner

Served with Christmas trimmings, roast & mashed potatoes & seasonal vegetables.

Roast Sirloin of Beef & Yorkshire Pudding

Served with roast & mashed potatoes, seasonal vegetables & gravy.

Oven Baked Fillet of Salmon with a Lemon Herb Crust

Served with Dauphinois potatoes & seasonal vegetables & Hollandaise sauce.

Mushroom, Cranberry & Brie Wellington

Served with roast & mashed potatoes, seasonal vegetables & vegetarian gravy.

Beef Casserole in a Red Wine Sauce

Served with mashed potatoes & seasonal vegetables.

Desserts

Traditional Christmas Pudding

Served with a choice of homemade brandy butter, custard or cream.

Homemade Dark Chocolate Fudge Tart

Served with cream or ice cream.

Homemade Apple & Cinnamon Pie

Served with custard or ice cream.

Homemade Brandy Snap Basket

Served with fresh fruit, cream or ice cream.

To finish coffee or tea & mince pies.

Priced at £55 for adults and £35
for children (14 and under)