CHRISTMAS FESTIVE SEASON MENU

Starters

Home-made Leek and Potato Soup, served with cream, a warm crusty roll and butter.

Or

North Atlantic Prawn Cocktail, on crispy salad with a brandy and honey Marie Rose Sauce, served with brown bread and butter.

Mains

Tarragon Roasted Turkey Breast.

Or

Honey and Mustard Roast Gammon.

Served with vegetable terrines consisting of:

Yorkshire Pudding

Sausage Meat Stuffing

Roast Potatoes

Pigs in Blankets

Cauliflower Cheese

Buttery Garlic Carrots

Honey Roast Parsnips

Buttered Peas

Apple Sauce

Cranberry Sauce

Baby Pearl Onion Gravy

Desserts

Christmas Pudding, served with Brandy Sauce, Cream or Custard

Or

Lemon Cheesecake, served with Cream, Custard or Brandy Sauce

£20 per head, includes:

* Table wine during the meal.
* Festive Cheese and Biscuits.