



OUR CHRISTMAS FAYRE

STARTERS

- ☯ CREAM OF TOMATO & BASIL SOUP SERVED WITH CRUSTY BREAD & BUTTER (V)
- ☯ TRADITIONAL PRAWN COCKTAIL IN A MARIE ROSE SAUCE WITH BROWN BREAD & BUTTER
- ☯ BAKED GOAT'S CHEESE TOPPED WITH HOMEMADE RED ONION CHUTNEY SERVED WITH TOASTED CIABATTA SLICES & SALAD GARNISH (V)
- ☯ CHICKEN LIVER & SHERRY PATE SERVED WITH DRESSED SALAD AND TOASTED SOURDOUGH

MAINS

- ☯ TRADITIONAL TURKEY DINNER WITH ROASTED CARROTS, PARSNIPS & SPROUTS, MASHED & ROAST POTATOES, SAUSAGE MEAT STUFFING & A PIG IN BLANKET SERVED WITH FESTIVE GRAVY AND YORKSHIRE PUDDING
- ☯ 6^{oz} SMASHED BEEF BURGER TOPPED WITH STREAKY BACON, MELTED BRIE, CLEMENTINE & CRANBERRY SAUCE SERVED IN A TOASTED BRIOCHE BUN WITH DRESSED SALAD LEAVES & ROSEMARY SALTED HAND CUT CHIPS
- ☯ TWO 4^{oz} PORK LOIN STEAKS ON A BED OF STORNOWAY BLACK PUDDING AND CREAMY PEPPERCORN SAUCE SERVED WITH ROASTED NEW POTATOES & GREEN BEANS
- ☯ FIG AND BLUE CHEESE TART WITH BALSAMIC DRESSED SALAD LEAVES & ROASTED NEW POTATOES (V)
- ☯ BAKED SALMON LOIN WITH SLICES OF CLEMENTINE ON A BED OF SAUTEED PEPPERS & ONIONS WITH BUTTERED NEW POTATOES AND A DRIZZLE OF HONEY

DESSERTS

- ☯ CHRISTMAS PUDDING SERVED WITH A BRANDY SAUCE
- ☯ APPLE AND MULLED WINE CRUMBLE WITH VANILLA CUSTARD
- ☯ MILLIONAIRES TORTE WITH CICCARELLI VANILLA GELATO
- ☯ CHRISTMAS MESS MADE WITH WINTER SPICED BERRIES AND CICCARELLI FESTIVE GELATO

THREE COURSES ONLY £32.50

