

Christmas Lunch Menu 2010

£17.00 (13.00-16.30)

£10 free bet for everyone

Starters

Bread Rolls and Butter on table

Tangy Cream of Tomato Soup
a thick creamy tomato soup with croutons

Prawn and Apple Salad
served with marie rose on a bed of crispy leaf

Garlic Mushrooms
bound in a cream of garlic sauce served in a pastry case

Potato Boat
with cheese mix stuffing, garnish and a drizzle of balsamic glaze

Main Course

All served with Seasonal Vegetables and Roast Potatoes

Traditional Roast Turkey
served with "pigs in blankets", stuffing and gravy

Traditional Roast Beef
served with yorkshire pudding and gravy

Chicken Spinach
stuffed and baked with spinach and feta cheese, with a tomato and basil sauce

Stuffed Vegetable Medley
aubergine parcel, slow roasted and stuffed with onion, pepper, mushroom and rice. topped with a herb crust and served with a creamy white wine sauce

Desserts

Traditional Christmas Pudding
with fresh cream

Cheese Cake
topped with fruits of the forest and strawberry coulis

Profiteroles
filled with dairy cream covered with a rich chocolate sauce, served with vanilla ice cream

Fresh Fruit Salad

If you have any special requests or requirements, just ask and we will do our best to please

4 Course Christmas Dinner Menu 2010

£25.00 (Friday and Saturday from 18.00)

£10 free bet for everyone

Starters

Bread Rolls and Butter on table

Cream Of Winter Vegetable Soup
a thick creamy vegetable soup with croutons

Salmon and Prawn Cocktail
served with marie rose on a bed of crispy leaf

Garlic Mushrooms
bound in a cream of garlic sauce served in a pastry case

Potato Boat
with cheese mix stuffing, garnish and a drizzle of balsamic glaze

Mediterranean Tart
mix of honey roasted carrots, onion, pepper, courgette topped with cheese and served with balsamic glaze

Main Course

All served with Seasonal Vegetables and Roast Potatoes

Traditional Roast Turkey
served with "pigs in blankets", stuffing and gravy

Roast Topside of Beef
served in a yorkshire pudding with rich onion gravy

Baked Salmon
finished in an oven with a herb crust, served with a creamy fish sauce

Chicken Spinach
stuffed and baked with spinach and feta cheese, with a tomato and basil sauce.

Stuffed Vegetable Medley
aubergine parcel, slow roasted and stuffed with onion, pepper, mushroom and rice. topped with a herb crust and served with a creamy white wine sauce

Desserts

Traditional Christmas Pudding
with fresh cream

Cheese Cake
topped with fruits of the forest and strawberry coulis

Profiteroles
filled with dairy cream covered with a rich chocolate sauce, served with vanilla ice cream

Fresh Fruit Salad
Coffee and Mince Pies

4 Course Christmas Dinner Menu 2010

£19.00 (Sunday to Thursday from 18.00)

£10 free bet for everyone

Starters

Bread Rolls and Butter on table

Tangy Cream of Tomato Soup
a thick creamy tomato soup with croutons

Prawn and Apple Salad
served with marie rose on a bed of crispy leaf

Garlic Mushrooms
bound in a cream of garlic sauce served in a pastry case

Potato Boat
with cheese mix stuffing, garnish and a drizzle of balsamic glaze

Main Course

All served with Seasonal Vegetables and Roast Potatoes

Traditional Roast Turkey
served with "pigs in blankets", stuffing and gravy

Traditional Roast Beef
served with yorkshire pudding and gravy

Chicken Spinach
stuffed and baked with spinach and feta cheese, with a tomato and basil sauce

Mediterranean Tart
mix of honey roasted carrots, onion, pepper, courgette topped with cheese and served with balsamic glaze

Desserts

Traditional Christmas Pudding
with fresh cream

Cheese Cake
topped with fruits of the forest and strawberry coulis

Chocolate Fudge Cake
served warm with vanilla ice cream

Fresh Fruit Salad

Coffee and Mince Pies