

Christmas Lunch Menu 2009

£15.00 (1pm-5pm)

Starters

Carrot & Coriander Soup
A thick creamy blend with a hint of coriander

Garlic Mushrooms
Bound in a cream garlic sauce served in a pasta shell

Deep Fried Camembert
Served with red onion relish and salad garnish

Crown of Melon
Slices of melon with summer fruits

Main Course

Roast Breast of Turkey
With chipolatas and stuffing

Roast Topside of Beef
With red wine and horseradish sauce

Roast Loin of Pork
With a cider sauce and caramelized apple.

Mushroom Stroganoff
Cooked with paprika and onions, finished with a cream sauce

All Served With Seasonal Vegetables and Roast Potatoes

Desserts

Traditional Christmas Pudding
With rum sauce

Tart Au Citron
Lemon tart glazed with icing sugar and served with cream

Cheese Cake
Topped with fruits of the forest

Chocolate Fudge Cake
Served with vanilla ice-cream

Christmas Dinner Menu 2009

£25.00 (5.30pm-10.30pm)

Starters

Carrot & Coriander Soup
A thick creamy blend with a hint of coriander

Seafood Cocktail
Mussels,prawns,smoked mackerel, haddock coated with marie rose on a bed of crisp lettuce

Garlic Mushrooms
Bound in a cream garlic sauce served in a pasta shell

Deep Fried Camembert
Served with red onion relish and salad garnish

Crown of Melon
Slices of melon with summer fruits

Main Course

Roast Breast of Turkey
With chipolatas and stuffing

Roast Topside of Beef
With red wine and horseradish sauce

Poached Salmon
With a white wine and mushroom cream sauce

Roast Loin of Pork
With a cider sauce and caramelized apple.

Mushroom Stroganoff
Cooked with paprika and onions, finished with a cream sauce

All Served With Seasonal Vegetables and Roast Potatoes

Desserts

Traditional Christmas Pudding
With rum sauce

Tart Au Citron
Lemon tart glazed with icing sugar and served with cream

Cheese Cake
Topped with fruits of the forest

Chocolate Fudge Cake
Served with vanilla ice-cream

Coffee and Mince Pies

New Years Eve 2009

£45.00

Starters

Red Pepper & Sweet Chilli soup

Crab & Prawn Terrine with Smoked Halibut

Warm Smoked Bacon and Mushroom Salad

Roasted Vegetable Terrine
With a tomato & red pepper chutney

Intermediate

Mango Sorbet

Entrees

Mignon Beef
With caramelized baby onion, enrobed in a red wine & thyme jus

Pan Fried Duck
With a black cherry jus

Noisettes of Lamb
With rosemary and red currant jus

Medallions of Monkfish
Topped with scallops in a pool of saffron sauce

Triple Layered Vegetable Crepe Cake
With a roast carrot sauce

All mains served with vegetables and potatoes

Desserts

Strawberry and Drambuie Creme Brulle

Chocolate Meringue Flan

Steamed Treacle and Apple Sponge with Custard

Black Cherry and Peach Snaps Tart

Coffee and Petit Fours