

Christmas Fayre Menu



*Day time £15.95 per person
Night time £18.95 per person*



Cream of Vegetable Soup V
Chef's home made soup served with crusty bread

Duck & Orange Pate
A smooth duck and orange pate served with cranberry sauce and warm toast

Prawn Cocktail
Juicy Norwegian prawns coated in a Marie Rose sauce sat on a bed of mixed leaves

Melon with Port V
Fresh Melon Served With a Hint Of Port



Traditional Roast Turkey
Sliced roast turkey accompanied by sage and onion stuffing, chipolata sausage, roast potato and gravy

Grilled Salmon
A Grilled Supreme of Salmon Served with Prawns and Butter Sauce

Chef's own Nut Roast V
Nut Roast served with a selection of Christmas vegetables and vegetarian gravy

Grilled Lamb Cutlets (cooked to your liking)
Succulent Lamb Cutlets served with seasonal vegetables



Christmas Desserts



Christmas Pudding

Served with brandy sauce or custard

Christmas Trifle

Home made to perfection

Home made Pancakes

Served with chocolate sauce & cream

Cheese Platter

Accompanied by grapes, apple and cheese biscuits



Filter Coffee and Mince Pies

