



**XMAS DAY MENU – 25<sup>th</sup> DECEMBER 2017**

**Adults £54.95, Under 15's £27.50, Under 5's Eat Free**

**12 noon OR 2pm sitting - please book early to avoid disappointment**

**STARTERS**

**Homemade Cream of Vegetable Soup with Hot crusty Baguette**

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**Filo wrapped King Prawns served with dressed salad and sweet chilli dip**

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**Goats Cheese & Red Onion Tart served with dressed salad**

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**Chicken Liver Forestiere Pate served with a dressed salad and hot toast (GF)**

**MAINS: FROM THE CARVERY**

**Roast Turkey/Beef/Minted Lamb Shank–**

**Served with stuffing, yorkshire pudding, roast and mashed potato and fresh vegetable of the season**

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**Lemon Butter Salmon V)**

**Served on a bed of fresh salad leaves, new potatoes and peas.**

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**Mushroom, cranberry, brie & hazelnut wellington (V)**

**DESSERTS**

**Xmas Pudding served with brandy sauce, pouring cream or custard**

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**Naughty Chocolate Fudge Cake (GF) served with cream or ice-cream**

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**Strawberry Ice-Cream Sundae**

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**Cheese Board of English Cheddar and Stilton served with grapes, celery and crackers.**

**Followed by Coffee and mints.**

**£10 deposit per person required at time of booking.**

**All meal choices are required at least one week before the day.**