



XMAS FAYRE MENU – 1st - 23rd DECEMBER 2017

2 courses - £15.95 3 courses - £19.95

STARTERS

Homemade Tomato and Basil Soup with Hot crusty Baguette

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Brussels Liver Pate served with dressed salad and hot toast

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Prawn Cocktail with Wholemeal bread

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Loaded Potato Skins filled with bacon and cheese, served with a dressed salad

MAINS

Roast Turkey with all the trimmings –

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

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Minted Lamb Shank –

Served with mashed potato, fresh vegetables of the season and minted gravy

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Seabass served on a bed of lettuce and served with salad garnish, new potatoes and garden peas. (V)

Mushroom, cranberry, brie and hazelnut wellington (V)

DESSERTS

Xmas Pudding served with brandy sauce, pouring cream or custard

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Dime Bar Tart (Gluten Free) 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.

**Menu is available Lunch or Evenings - £5 deposit per person
required at time of booking.**

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