



Festive Menu

01st – 23rd December 2008

Starters

*Creamy Butternut Squash Soup
Topped with Chopped Fresh Sage*

Or

Home Made Chicken Liver Parfait, served with toasted Bruschetta and finished with chefs onion marmalade

Or

*Bacon Wrapped Tiger Prawns,
Char-grilled and served on Ginger & Vegetable Cous Cous
Drizzled in a Tomato and Tarragon Dressing*

Main Course

Roast Turkey with Chestnut Stuffing & Cranberry Sauce

Or

Roasted Rib of Aberdeen Angus Beef with Homemade Yorkshire pudding

*Both Served with Crispy Roast Potatoes, Duchess Potatoes, Devils on Horseback,
Carrot and Swede mash, Honey Roast Parsnips, Cauliflower and Green Beans*

Or

*Pan-fried Sea Bass on Celeriac Mash
Served with Seasonal Vegetables & Piquillo Pepper Sauce*

Dessert

*Traditional Christmas pudding
With Brandy Sauce and Redcurrants*

Or

*Almond Frangipane Tart
Topped with Champagne Sorbet and Strawberries*

Or

*Classic Apple & Blackberry Crumble
Served with Crème Anglaise*

£24.95 per head

