

Mushrooms in a Creamy Garlic Sauce glazed with Mozzarella Platter of Melon and Pineapple with Berry Compote and Raspberry Sorbet Prawn Cocktail with a Tangy Marie Rose Sauce

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Roast Turkey served with a' the Trimmings, Roast Potatoes and Seasonal Vegetables Pan Fried Breast of Chicken served with a Pink Peppercorn Sauce

Fillet of Salmon Veronique

Vegetable Penne Arrabiata

Lamb and Minted Pear Cassoulet

Honey Roast Ham and Pineapple Salad

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Traditional Christmas Pudding served with a wee jug of warm Brandy Sauce Mango and Passion Fruit Cheesecake with Vanilla Ice Cream Sticky Toffee Pudding with Vanilla Ice Cream

Platter of Melon and Pineapple with Berry Compote and Strawberry Ice Cream

Profiteroles with Chocolate Sauce and Vanilla Ice Creams

Cheese and Biscuits

Lunch – 2 Courses £18.95, 3 Courses £22.95 Dinner – 2 Courses £19.95, 3 Courses £24.95

(All prices include Tea and Coffee)