



FESTIVE PARTY MENU

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (GFA) (v)

Chicken Liver Pâté, Red Onion Chutney, Arran Oatcakes (GFA)

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (GF) (v)

Homemade Soup of the Day served with Crusty Bloomer

Prawn Cocktail with Fresh Lemon and Wholemeal Bread (GFA)

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Tradition Roast Turkey served with all the Trimmings (GFA)

Pan Fried Chicken Breast with Creamy Mash, Roast Root Vegetables
and Chasseur Sauce (GF)

Fillet of Salmon in a White Wine Cream Sauce, Creamy Mash and Seasonal Vegetables (GF)

Moroccan Lamb Tagine served with Basmati Rice and Flatbread (GFA)

Teriyaki Noodles with Sauteed Mixed Vegetables (v) and Prawn Crackers

Chicken and Ham Salad with Home made Potato Salad and Coleslaw (GF)

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Christmas Pudding with Brandy Sauce

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream

Profiteroles filled with Chantilly Cream, drizzled with Chocolate Sauce
and served with Vanilla Ice Cream

Eton Mess, Berry Coulis and Raspberry Ripple Ice Cream (GF)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery (GFA)

Tea or Coffee

Lunch And Supper
2 Courses - £22.95
3 courses - £26.95