



Festive Menu

PROSECCO ON ARRIVAL

STARTERS

Fresh Seawater Prawns in Marie Rose sauce
with crisp lettuce and soda bread

Duck Liver Parfait
with sourdough melba toast and red onion jam

Traditional Vegetable Broth
served with a warm bread roll



MAIN COURSE

Roast Turkey, Glazed Country Ham, Chef's Homemade Sage & Onion stuffing, Pigs in blankets
with a rich pan jus

Braised Lamb Shank
served with creamy minted mash

Herb Crusted Darn of Salmon
with sun blushed Tomatoes & fresh Dill sauce

Savoury Roast Vegetable Tart with Crispy Onions

All mains to be served with Seasonal Vegetables & Roast Potatoes



DESSERTS

Traditional Christmas Pudding
with a rich Brandy sauce

Warm Chocolate Fondant
with Pistachio Ice Cream

Fresh Fruit Salad
with Chantilly Cream

Tea & Coffee

