



CHRISTMAS EVE SUPPER & BOXING NIGHT SUPPER

Soup In A Cup

Garlic Chilli Scallops on a Homemade Flat Bread

Breaded Panko Camembert Bites served with Mango Chutney

Green Peppercorn Pate served with Toasted Bloomer and Salad Garni

Poached Salmon and Prawn Marie Rose Cocktail

Peking Style Duck Tart with a Hoi Sin Sauce

Honeydew Melon with Fruit Coulis

Pan Fried Garlic Mushrooms topped with Grilled Italian Smoked Cheese and Breadcrumbs

FESTIVE MIXED GRILL – 4oz Sirloin Steak, Turkey Steak, Sausage & Bacon, Sage & Onion Medallion with a Free Range Fried Egg, Onion Rings, Chips & Garden Peas with a Cranberry Salas Sauce on the side

Roasted Chicken Breast with a Sauteed Mushroom & Maderia Sauce served with Fresh Vegetables and Saute Potatoes

Duck & Plum Suet Pastry Pie served with Roasted Parsnips, Buttered Peas & Carrots and Creamed Mash

Steamed Lamb Pudding served with Gravy, Buttered Garden Peas & Carrots and Creamed Mash

Grilled White Fish Fillet with a Masala Sauce, Fresh Vegetables and Saute Baby Potatoes

Selection of Sweets

£28.95 A HEAD

STARTERS

Prawn and Smoked Salmon Marie Rose Cocktail
with Buttered Bloomer



Garlic Chilli Chicken on a Homemade Roti topped
with a Mint Yoghurt Drizzle



Baked Caramelized Red Onion and Cheddar Cheese Tart
with Dressed Leaves and Spiced Apple & Pear Chutney



Japanese Style Teriyaki Smoked Mackerel
with Spring Onion Rice, Pickled Red Onion and Teriyaki Dressing



Pan Fried Garlic Mushrooms topped with Grilled Smoked Italian
Cheese and served with Dipping Bread



Chef's Thai Style Vegetable Soup served
with Homemade Roti



Green Peppercorn Pate served
with Toasted Bloomer and Salad Garni



Honeydew Melon, Homemade Fruit Sorbet
and Fruit Coulis Cocktail

MAIN COURSES

Roast Breast of Turkey with Sausage & Bacon, Sage & Onion
Stuffing served with Yorkshire Pudding, Brussell Sprouts, Roast
Potatoes, Parsnips and Fresh Vegetables,
Gravy and Cranberry Sauce

MAIN COURSES cont.

Roasted Beef with a Red Wine Gravy served
with Horseradish Mash, Parsnips and Fresh Vegetables



Duck & Plum Suet Pastry Pie served with Gravy,
Creamed Mash and Buttered Garden Peas and Carrots



Tenderloin of Pork Schnitzel with an Italian Tomato Herbs Salsa
Sauce served with Mixed Salad and Saute Potatoes



Steamed Lamb Pudding served with Gravy
with Creamed Mash, Buttered Garden Peas and Carrots



Roasted Chicken Breast with a Mushroom & Maderia Sauce
served with Saute Potatoes and Fresh Vegetables



Steamed Loin of Cod with a Peppery Lobster Cream Sauce,
Baby Potatoes and Fresh Vegetables



Macaroni Cheese topped with Grilled Italian Cheese served with
Fresh Vegetables

Christmas Pudding with Anne's Brandy Cream
OR
Selection of Sweets

Coffee and Mince Pie



£28.00

PRE ORDERS ARE REQUIRED FOR THIS MENU. ANY ALLERGIES PLEASE INFORM US.