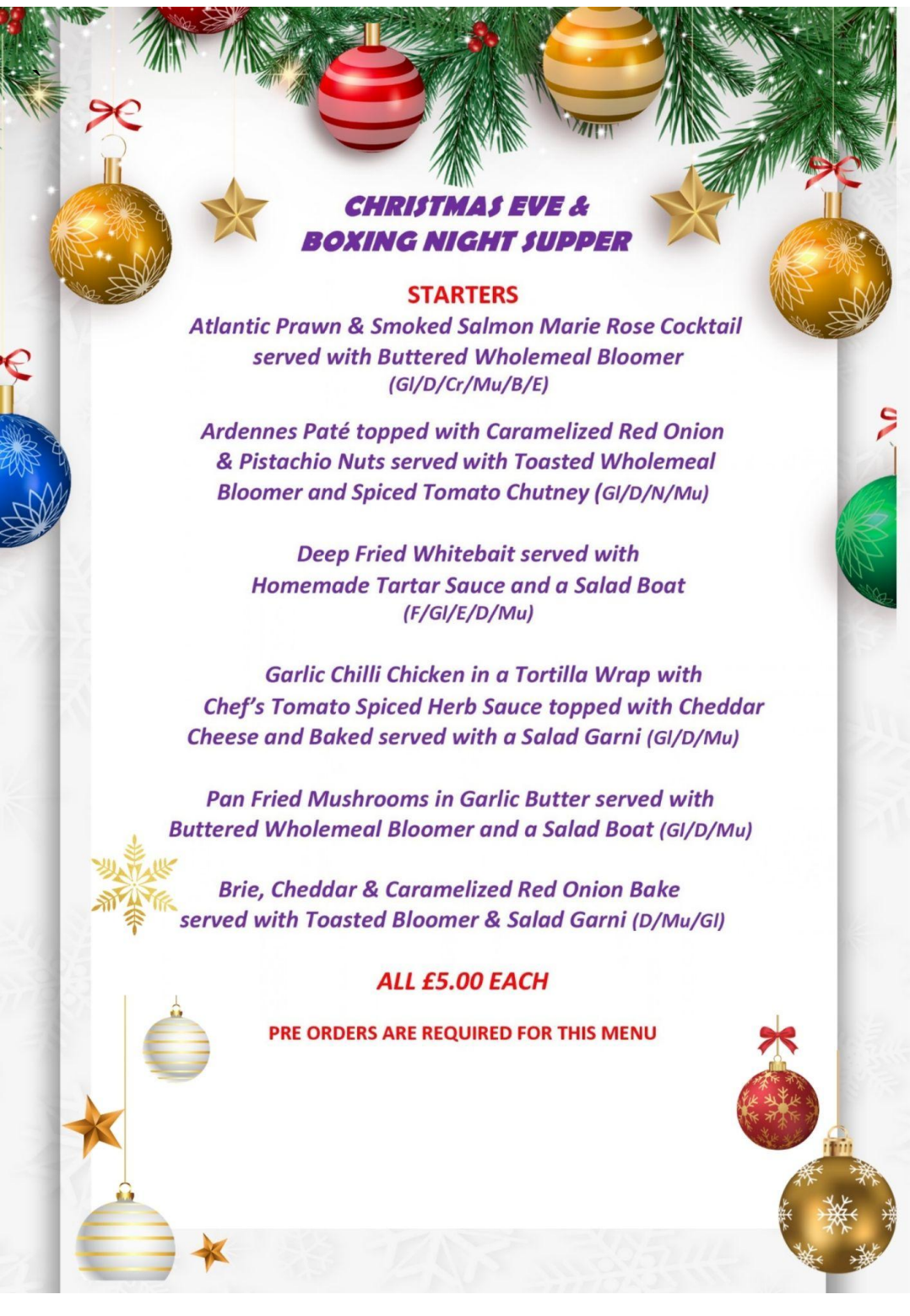




CHRISTMAS EVE & BOXING NIGHT SUPPER

STARTERS

*Atlantic Prawn & Smoked Salmon Marie Rose Cocktail
served with Buttered Wholemeal Bloomer
(Gl/D/Cr/Mu/B/E)*

*Ardennes Paté topped with Caramelized Red Onion
& Pistachio Nuts served with Toasted Wholemeal
Bloomer and Spiced Tomato Chutney (Gl/D/N/Mu)*

*Deep Fried Whitebait served with
Homemade Tartar Sauce and a Salad Boat
(F/Gl/E/D/Mu)*

*Garlic Chilli Chicken in a Tortilla Wrap with
Chef's Tomato Spiced Herb Sauce topped with Cheddar
Cheese and Baked served with a Salad Garni (Gl/D/Mu)*

*Pan Fried Mushrooms in Garlic Butter served with
Buttered Wholemeal Bloomer and a Salad Boat (Gl/D/Mu)*

*Brie, Cheddar & Caramelized Red Onion Bake
served with Toasted Bloomer & Salad Garni (D/Mu/Gl)*

ALL £5.00 EACH

PRE ORDERS ARE REQUIRED FOR THIS MENU

MAIN COURSES

*Tenderized Pan Flash Fried Sirloin Steak
topped with Breaded Scampi
served with Double Cooked Chips, Buttered Garden Peas and
Homemade Tartar Sauce (Gl/E/F/D)*

*Pan Fried Chicken Medallions in an Onion, Mushroom &
Tomato Red Wine Sauce
served with Buttered Garden Peas, Sweet Carrots and
Crispy Roasted Baby Potatoes (D/S)*

*Panko Coated White Fish served with a Katsu Curry Sauce
(sweet red onion, carrots & potato)
topped with Green Onions and served with Steamed Rice
(G/D/E/F)*

*Chef's Hand-Crafted Shortcrust Slow Cooked
Shoulder of Lamb Pie
served with Buttered Garden Peas, Sweet Carrots,
Mini Roast Potatoes and Gravy (Gl/D)*

*Pan Fried Pork Steak in a BBQ sauce topped with Cheddar
Cheese and served with Crispy Roasted Baby Potatoes,
Buttered Garden Peas and Sweet Carrots (D/Gl/B/So)*

*Root Vegetable & Mushroom Bourguignonne
served with Colcannon Creamed Mash (D/Su)*

ALL £10.00 EACH

DESSERTS

Selection of Desserts from the Blackboard

ALL £5.00 EACH

