



FESTIVE PRE CHRISTMAS MENU

STARTERS

Classic Prawn Marie Rose Cocktail served with Buttered Wholemeal Bloomer (Cr/E/Mu/D/GI/B)



Crispy Breaded Camembert served with a Salad Boat and Cranberry Jelly (GI/E/Mu)



Pan Fried Mushrooms in Garlic Butter on a Toasted Wholemeal Bloomer Crouton and served with a Salad Boat (GI/D/Mu)



Chinese Five Spiced Duck, Chicken & Pork Terrine served with Quince Jelly and a Salad Boat (Mu)



Pan Seared Cod and Prawn Rockefeller Gratin (Spinach & Italian Cheese Sauce) served with Buttered Wholemeal Bloomer and a Salad Boat (F/Cr/D/GI/Mu)



Authentic Homemade Onion Bhaji served with a Yoghurt & Mint Drizzle Topping and a Salad Boat (Yo/Mu/D)



Warm Goat's Cheese and Beetroot Tart served with Spiced Tomato Chutney and a Salad Boat (GI/D/Mu/E)

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

MAIN COURSES

Roasted Breast of Turkey with a Sausage & Bacon Pastry Puff, Sage & Onion Stuffing Ball and Yorkshire Pudding served with Fresh Vegetables, Brussel Sprouts, Mini Roast Potatoes, Gravy and Cranberry Jelly (GI/E)



Roasted Duck Breast with a Blackberry & Red Wine Sauce served with Buttered Green Beans and Carrots and Crispy Potatoes (D/Su)



Roast Leg of Lamb served with Fresh Vegetables, Brussel Sprouts, Mini Roast Potatoes, Yorkshire Pudding and a Minted Apple Mini Tart (GI/E)



Pan Fried Chicken Breast Medallions in a Stilton Cream Sauce served with Crispy Potatoes and Fresh Vegetables (D)



Slow Braised Beef Steak in a Root Vegetable Stew with Herb Dumplings served with Buttered Green Beans and Mini Roast Potatoes (GI/D)



Mediterranean Coated Loin of Cod served with Fresh Vegetables and Lemon & Minted Baby Potatoes (F)



Classic Button Mushroom Creamy Risotto, served with Cheesy Garlic Bread (D/GI)

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

Coffee and Anne's Mince Pie