

Christmas Menu



CHRISTMAS PARTY MENU – FROM 25TH NOVEMBER TILL 20TH DECEMBER 2019

3 COURSE £22.00 2 COURSE £17.00

STARTERS

Festive soup of the day - crusty bread

Chestnut stuffed mushrooms - garlic aioli

Smoked haddock and cheddar crepes

MAINS

Roasted rack of lamb with dauphinoise potatoes, roasted baby carrots, finished off with a rosemary and red current jus

Hake filet - lemon and pea risotto finished off with a bisque sauce

Roast red peppers - stuffed with date and pistachio cous cous

Roasted turkey breast stuffed with chestnuts and cranberries with all the trimmings

DESSERTS

Our own Christmas pudding and brandy sauce

Homemade Apple crumble

Melt in the mouth Sticky toffee pudding

With ice cream, custard or clotted cream

Lemon curd mess

