



Christmas Celebration Menu

3 Courses £17.95
2 Courses £13.95

Starters

Roasted Red Pepper Soup with Mozzarella croutons.

Duck and Herb Pate with onion marmalade.

Plum Tomato Tart with leaf salad and pesto dressing.

King Prawn Cocktail with brown bread and butter.

Main Courses

Roast Turkey with chipolatas in bacon, parsnips, roast potatoes, glazed carrots, Brussels sprouts, creamed leeks and roast gravy.

Braised Steak and Champion Ale Pie with mashed potatoes glazed carrots and creamed leeks.

Baked Vegetable Pie with new potatoes, seasonal vegetables and a white wine sauce.

Baked Fillet of Salmon with new potatoes, seasonal vegetables and a shellfish sauce.

Puddings

Christmas pudding with Brandy Sauce.

Chocolate Mousse.

Mascarpone cheesecake with Toffee Sauce.

Coffee and Mince Pies

Menu correct at time of printing – 25th October 2011.



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