

Christmas Menu 2017

STARTERS:

HOMEMADE CREAM OF COCONUT, BUTTERNUT SQUASH & MIXED PEPPER SOUP (V)

NACHO CHEESE BITES SERVED WITH A COOL SALSA DIP (V)

HOMEMADE CHICKEN LIVER PATE

MAIN COURSES:

HAND CARVED ROAST BEEF

TURKEY PARCEL WRAPPED IN BACON WITH A PORK, SAGE AND ONION STUFFING WITH A HINT OF CRANBERRY SAUCE

FILLET OF SALMON SERVED WITH A CARAMELISED ORANGE SAUCE

NUT ROAST WELLINGTON (V)

ALL MAIN COURSES WILL BE SERVED WITH A HOMEMADE YORKSHIRE PUDDING, ROAST POTATOES, PUREED SWEDE, HONEY ROASTED CARROTS, MASHED POTATOES WITH LEEKS, PAN-FRIED SPROUTS WITH SMOKED BACON & MIXED HERBS AND PIGS IN BLANKETS SERVED WITH A RICH HOMEMADE GRAVY.

DESSERTS:

HOMEMADE BAKED VANILLA CHEESE CAKE WITH A BERRY COMPOTE & CREAM

CHRISTMAS PUDDING & BRANDY SAUCE

IRISH CREAM PROFITEROLES WITH A BUTTERSCOTCH SAUCE AND A BAILEYS WHIPPED CREAM

HOMEMADE CHOCOLATE BOMBE & VANILLA ICE CREAM

