

Festive Evening Menu

*Fan of Fresh Melon with Orange, Strawberry, Kiwi & Mango Coulis*

*Homemade Soup of the Day with Crusty Bread*

*Johns Homemade Chicken Liver Pate with Salad & Wholemeal Toast*

*Peeled Prawns on a Bed of Lettuce served with Marie Rose Sauce*

*Braised Mushrooms in Garlic Sauce Topped with Melted Cheddar Cheese*

*Deep Fried Breaded Camembert served with a Sweet Chilli Dip*

*--ooOOoo—*

*Traditional Roast Turkey Breast with Seasoning, Chipolata & Cranberry Sauce*

*Roasted Rib of Beef with Yorkshire Pudding & Horseradish Sauce*

***(or Selection of Both Roasts)***

*Pan Fried 21 Day Mature 8oz Sirloin Steak with a Creamy Diane or Peppered Sauce* ***(8oz Premium Fillet Steak Supplement +£5)***

*Sauteed Medallions of Pork Coated with Chefs own Creamy Pepper Sauce*

*Slow Roasted Lamb Rump with a Mint and Redcurrant Gravy*

*Oven Baked Seabass Fillets Garnished with Asparagus & Parsley Sauce*

*Vegetarian Dish of the Day*

***All Main Courses are Served with Fresh Vegetables, New and Roast Potatoes***

***-ooOOoo-***

*Selection of Homemade Desserts or Homemade Christmas Pudding *

***2 Course £27.95 3 Course £34.50***

*Including Xmas Crackers*

*10% Service Charge added to Parties of 6 or more*