

Thursday, 26th Dec 2019

STARTERS

Soup of the Day, Fresh Bread
Smooth Liver Pate, Pear Chutney, Toast
Traditional Prawn Cocktail
Grilled Haloumi, Roasted Pepper and Fennel Salad, Oregano Dressing

MAIN COURSES

Pheasant, Ham and Leek Pie, Buttered Mash, Gravy
Basil and Garlic Stuffed Chicken Breast, Dauphinoise Potato, Roast Tomato Sauce
Grilled South Coast Fish Fillet, Stuffed Aubergine, Spiced Yoghurt Dressing
Potato Gnocchi, Mushroom, Spinach and Chestnut Sauce

DESSERTS

Christmas Pudding, Brandy Sauce
Chocolate & Cranberry Brownie, Vanilla Ice Cream
Warm Belgium Waffle, Toffee Sauce, Ice Cream
Fruit Crumble, Custard
Selection of Cheese & Biscuits

Menu is subject to change.

3 courses £20.00 per person

A MERRY CHRISTMAS TO YOU ALL FROM SEAN, MAXINE AND THE TEAM