

Wednesday, 26th Dec 2018

STARTERS

Soup of the Day, Fresh Bread
Smooth Liver Pate, Onion Chutney, Toast
Oak Smoked Salmon, Crayfish & Herbs, Lemon Dressing
Warm Goats Cheese & Smoked Almond Salad, Red Pepper Relish

MAIN COURSES

Pheasant, Ham and Leek Pie, Buttered Mash, Gravy
Grilled Double Lamb Chop, Dauphinoise Potato, Red Currant Jus
Grilled South Coast Fish Fillet, Crushed New Potatoes, Herb Cream Sauce
Baked Breast of Chicken, Aubergine, Chickpea & Spinach Curry
Feta, Olive and Tomato Tartlet

DESSERTS

Christmas Pudding, Brandy Sauce
Chocolate & Cranberry Brownie, Pistachio Ice Cream
Warm Belgium Waffle, Toffee Sauce, Ice Cream
Poached Pear and Almond Tart
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